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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

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

Central Coast

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

Member Benefits

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

Prepared especially for Gold Member

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

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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Welcome Neve

Welcome!

Dear Neve,

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

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Prepared especially for Gold Member

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

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Brennan

Welcome!

Dear Brennan,

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

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Prepared especially for Gold Member

Brennan Hunter
425 Vandervoort Av.
San Jose, CA 65912

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Gillian

Welcome!

Dear Gillian,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

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

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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Welcome Urielle

Welcome!

Dear Urielle,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Silver Member

Urielle Best
4103 Pennsylvania St.
San Diego, CA 42047

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Jonah

Welcome!

Dear Jonah,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Silver Member

Jonah Humphrey
1962 Broome Rd.
Los Angeles, CA 78407

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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Welcome Stone

Welcome!

Dear Stone,

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

Sonoma Valley

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Prepared especially for Platinum Member

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

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Wang

Welcome!

Dear Wang,

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

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Prepared especially for Silver Member

Wang Reid
518 Stryker Road
Anaheim, CA 76527

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Elmo

Welcome!

Dear Elmo,

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

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Prepared especially for Silver Member

Elmo Finch
4527 Park Avenue
Los Angeles, CA 17028

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Darryl

Welcome!

Dear Darryl,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

Darryl Villarreal
8834 Boulevard St.
Los Angeles, CA 11701

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Jolie Shaw
1168 Avenue Road
San Diego, CA 676

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Imogene

Welcome!

Dear Imogene,

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

Napa Valley

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

Member Benefits

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Prepared especially for Gold Member

Imogene Saunders
P.O. Box 879
Fresno, CA 35011

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Anika

Welcome!

Dear Anika,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Silver Member

Anika Hicks
2465 Brighton Av. Ap #174
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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Ruby

Welcome!

Dear Ruby,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Platinum Member

Ruby Ford
9995 Tillary Av.
Oakland, CA 97472

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Emi

Welcome!

Dear Emi,

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

Sonoma Valley

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Prepared especially for Platinum Member

Emi Blevins
6567 Bushwick St.
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Burton

Welcome!

Dear Burton,

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

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

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

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Macey

Welcome!

Dear Macey,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Macey Knapp
2219 Bleecker Street
San Jose, CA 59882

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

Brent Walsh
8255 Pierrepont St.
Rancho Cucamonga, CA 82569

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Yardley

Welcome!

Dear Yardley,

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Member Benefits

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Prepared especially for Gold Member

Yardley Abbott
4575 Flatlands Road
Rancho Cucamonga, CA 79634

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

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

Napa Valley

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Member Benefits

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

Prepared especially for Silver Member

Tanya Carroll
5095 Russell Road
Riverside, CA 81687

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Troy

Welcome!

Dear Troy,

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

Central Coast

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Member Benefits

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Prepared especially for Gold Member

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

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome James

Welcome!

Dear James,

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

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Prepared especially for Gold Member

James Weaver
9010 Concord St.
Rancho Cucamonga, CA 98939

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Graiden

Welcome!

Dear Graiden,

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

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

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

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Jada

Welcome!

Dear Jada,

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

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Prepared especially for Gold Member

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

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Belle

Welcome!

Dear Belle,

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

Sonoma Valley

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

Member Benefits

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Prepared especially for Platinum Member

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

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Gemma

Welcome!

Dear Gemma,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

Gemma Forbes
6304 Rost Street
San Jose, CA 74431

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Murphy

Welcome!

Dear Murphy,

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

Napa Valley

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Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Eliana

Welcome!

Dear Eliana,

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

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Eliana Lang
2122 Glen Rd.
Oakland, CA 68913

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Roary

Welcome!

Dear Roary,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Gold Member

Roary Dorsey
5628 Flatlands Street
Long Beach, CA 79536

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Priscilla

Welcome!

Dear Priscilla,

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

Napa Valley

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Member Benefits

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

Prepared especially for Gold Member

Priscilla Johnson
1580 Brighton Rd.
San Diego, CA 16973

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Kim

Welcome!

Dear Kim,

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

Napa Valley

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Member Benefits

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

Kim Montgomery
8089 Seaview Avenue
Riverside, CA 24747

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Wallace

Welcome!

Dear Wallace,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

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

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Selma

Welcome!

Dear Selma,

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

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Member Benefits

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

Prepared especially for Platinum Member

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

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Alvin

Welcome!

Dear Alvin,

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

Central Coast

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

Member Benefits

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

Prepared especially for Gold Member

Alvin Ware
1766 Bedell Rd.
Santa Ana, CA 94902

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Tucker

Welcome!

Dear Tucker,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Tucker Reid
8425 Dictum Avenue
San Diego, CA 76327

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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

Welcome Ima

Welcome!

Dear Ima,

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

Napa Valley

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Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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Welcome Colby

Welcome!

Dear Colby,

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

Central Coast

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Member Benefits

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

Colby Madden
4022 Townsend Road
Anaheim, CA 15599

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Aaron

Welcome!

Dear Aaron,

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

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Aaron Goff
7641 Hendrickson Avenue
Sacramento, CA 7187

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Debra

Welcome!

Dear Debra,

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

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Debra Diaz
928 Devon St.
San Jose, CA 98613

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Yen

Welcome!

Dear Yen,

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

Central Coast

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Member Benefits

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

Prepared especially for Silver Member

Yen Medina
5172 Paerdegat Road
Rancho Cucamonga, CA 88329

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

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

Sonoma Valley

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

Member Benefits

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Prepared especially for Platinum Member

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

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Upton

Welcome!

Dear Upton,

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

Central Coast

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

Prepared especially for Silver Member

Upton Merritt
5948 Hemlock Road
San Fransisco, CA 93235

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Nerea

Welcome!

Dear Nerea,

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

Central Coast

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

Member Benefits

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Prepared especially for Gold Member

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

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Urielle

Welcome!

Dear Urielle,

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

Sonoma Valley

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

Member Benefits

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

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

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Anthony

Welcome!

Dear Anthony,

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

Napa Valley

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

Member Benefits

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

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

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Hanae

Welcome!

Dear Hanae,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

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

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Blake

Welcome!

Dear Blake,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

Blake Spencer
9599 Humboldt Av.
Rancho Cucamonga, CA 68210

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Karyn

Welcome!

Dear Karyn,

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

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

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

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Tanner

Welcome!

Dear Tanner,

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

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Prepared especially for Gold Member

Tanner Vasquez
4997 Willow Road
San Fransisco, CA 13235

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Melvin

Welcome!

Dear Melvin,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

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

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Solomon

Welcome!

Dear Solomon,

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

Napa Valley

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

Member Benefits

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Prepared especially for Platinum Member

Solomon Acosta
2914 Snediker St.
Riverside, CA 10050

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Teegan

Welcome!

Dear Teegan,

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

Central Coast

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

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Prepared especially for Platinum Member

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

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Perry

Welcome!

Dear Perry,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

Perry Cardenas
8996 Hamilton Rd.
Anaheim, CA 64431

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Hamish

Welcome!

Dear Hamish,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Gold Member

Hamish Randolph
4683 Humboldt Street
Los Angeles, CA 78412

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Dean

Welcome!

Dear Dean,

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

Sonoma Valley

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Prepared especially for Platinum Member

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

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Christine

Welcome!

Dear Christine,

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

Central Coast

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

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Prepared especially for Gold Member

Christine Robbins
8385 Shore Street
Sacramento, CA 53362

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Raphael

Welcome!

Dear Raphael,

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

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Prepared especially for Gold Member

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

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Christine

Welcome!

Dear Christine,

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

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Prepared especially for Platinum Member

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

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Recipe

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PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Berk

Welcome!

Dear Berk,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Amery

Welcome!

Dear Amery,

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

Central Coast

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

Member Benefits

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

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

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Bryar

Welcome!

Dear Bryar,

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

Sonoma Valley

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Prepared especially for Gold Member

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

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Travis

Welcome!

Dear Travis,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Rudyard

Welcome!

Dear Rudyard,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Rudyard Tyler
8663 Locust Av.
Sacramento, CA 5896

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Unity

Welcome!

Dear Unity,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Gold Member

Unity Hardin
6608 Barbey Av.
Bakersfield, CA 51459

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Joseph

Welcome!

Dear Joseph,

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

Sonoma Valley

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Prepared especially for Gold Member

Joseph Herman
1255 Fayette Rd.
San Diego, CA 76184

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Emmanuel

Welcome!

Dear Emmanuel,

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

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Prepared especially for Silver Member

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

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Maxwell

Welcome!

Dear Maxwell,

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Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Brynn

Welcome!

Dear Brynn,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Brynn Duran
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Jelani

Welcome!

Dear Jelani,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Jelani Mendoza
623 Avenue Rd.
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Alexander

Welcome!

Dear Alexander,

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

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Prepared especially for Platinum Member

Alexander Casey
9336 20th Street
San Fransisco, CA 36489

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Darryl

Welcome!

Dear Darryl,

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

Central Coast

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Prepared especially for Silver Member

Darryl Baker
6259 3rd Street
Los Angeles, CA 80857

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

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

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Prepared especially for Gold Member

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

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Rhiannon

Welcome!

Dear Rhiannon,

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

Sonoma Valley

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Prepared especially for Silver Member

Rhiannon Diaz
P.O. Box 733
San Fransisco, CA 91050

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Rosalyn

Welcome!

Dear Rosalyn,

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

Central Coast

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Prepared especially for Gold Member

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

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Rhoda

Welcome!

Dear Rhoda,

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

Napa Valley

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

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Prepared especially for Gold Member

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

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Yeo

Welcome!

Dear Yeo,

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

Central Coast

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

Member Benefits

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

Prepared especially for Gold Member

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

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Liberty

Welcome!

Dear Liberty,

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

Central Coast

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Member Benefits

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

Liberty Christensen
7894 Prospect Avenue
San Jose, CA 45759

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Abdul

Welcome!

Dear Abdul,

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

Central Coast

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Member Benefits

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

Prepared especially for Platinum Member

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

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Isadora

Welcome!

Dear Isadora,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Silver Member

Isadora Gamble
5897 15th Street
San Jose, CA 94983

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

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

Napa Valley

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Prepared especially for Silver Member

Micah Rosa
1362 Brighton Avenue
Riverside, CA 48933

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Grace

Welcome!

Dear Grace,

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

Napa Valley

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Member Benefits

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

Prepared especially for Silver Member

Grace Fowler
2782 Bergen Avenue
San Luis Obispo, CA 14039

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Sean Manning
9318 Polhemus Rd.
San Jose, CA 52175

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Mannix

Welcome!

Dear Mannix,

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

Central Coast

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Prepared especially for Silver Member

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

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Howard

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 84

Welcome!

Dear Howard,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Demetrius

Welcome!

Dear Demetrius,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Demetrius Acosta
2292 Webster Road
Oakland, CA 93696

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Erica

Welcome!

Dear Erica,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Silver Member

Erica Mcmillan
7368 Washington St.
Los Angeles, CA 3155

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Platinum Member

Brendan Rodriquez
5879 Grove Avenue
Rancho Cucamonga, CA 70133

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Desiree

Welcome!

Dear Desiree,

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

Napa Valley

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

Member Benefits

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Prepared especially for Platinum Member

Desiree Jefferson
4802 58th Rd.
Anaheim, CA 14615

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Pamela

Welcome!

Dear Pamela,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Talon

Welcome!

Dear Talon,

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

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Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Dalton

Welcome!

Dear Dalton,

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

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

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

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Thaddeus

Welcome!

Dear Thaddeus,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Platinum Member

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

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Grace

Welcome!

Dear Grace,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

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

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

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

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Prepared especially for Silver Member

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

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Aurelia

Welcome!

Dear Aurelia,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Aurelia Fowler
9271 Avenue Avenue
Bakersfield, CA 10694

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

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

Napa Valley

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Prepared especially for Platinum Member

Kasper Valenzuela
5296 Anthony Ave
Bakersfield, CA 79015

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Zelda

Welcome!

Dear Zelda,

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

Sonoma Valley

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

Member Benefits

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

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

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Jonas

Welcome!

Dear Jonas,

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

Sonoma Valley

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Prepared especially for Platinum Member

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

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Erasmus

Welcome!

Dear Erasmus,

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

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Prepared especially for Silver Member

Erasmus Rodriquez
9855 Francis Av. Ap #814
San Luis Obispo, CA 81688

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Sydnee

Welcome!

Dear Sydnee,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Sydnee Rivers
P.O. Box 797
Bakersfield, CA 13239

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Haley

Welcome!

Dear Haley,

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

Central Coast

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

Member Benefits

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Prepared especially for Platinum Member

Haley Kirk
5668 Lorraine Rd.
Santa Ana, CA 16765

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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Welcome Zephr

Welcome!

Dear Zephr,

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

Napa Valley

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

Member Benefits

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Prepared especially for Platinum Member

Zephr Valentine
7358 19th Street Ap #244
Riverside, CA 40917

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Chantale

Welcome!

Dear Chantale,

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

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Chantale Suarez
5487 Putnam Av.
Fresno, CA 97339

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Seth

Welcome!

Dear Seth,

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

Napa Valley

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Prepared especially for Platinum Member

Seth Tyson
9144 Schenck St. Ap #929
Anaheim, CA 57955

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Basia

Welcome!

Dear Basia,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

Basia Goff
9422 Hendrickson Street Ap #522
Bakersfield, CA 52236

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Briar

Welcome!

Dear Briar,

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

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Prepared especially for Silver Member

Briar Sheppard
P.O. Box 711
San Fransisco, CA 90168

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Lance

Welcome!

Dear Lance,

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

Sonoma Valley

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

Member Benefits

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Prepared especially for Silver Member

Lance Lowe
121 Van St.
Oakland, CA 56661

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Hammett

Welcome!

Dear Hammett,

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

Napa Valley

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Member Benefits

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

Prepared especially for Gold Member

Hammett Jefferson
8027 Howard St.
San Jose, CA 83071

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Hasad

Welcome!

Dear Hasad,

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

Central Coast

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

Member Benefits

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Prepared especially for Platinum Member

Hasad Mendoza
3050 34th Av.
San Jose, CA 24661

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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Welcome Cleo

Welcome!

Dear Cleo,

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

Sonoma Valley

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

Member Benefits

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Prepared especially for Platinum Member

Cleo Owens
2076 Sutton St. Ap #431
Bakersfield, CA 5127

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Denise

Welcome!

Dear Denise,

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

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Member Benefits

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Prepared especially for Silver Member

Denise Carver
P.O. Box 745
Bakersfield, CA 14365

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Kelly

Welcome!

Dear Kelly,

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

Napa Valley

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

Member Benefits

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Prepared especially for Gold Member

Kelly Bean
7851 Grand Street
Riverside, CA 3646

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Caleb

Welcome!

Dear Caleb,

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

Napa Valley

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Prepared especially for Gold Member

Caleb Burks
P.O. Box 155
San Luis Obispo, CA 60311

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Allegra

Welcome!

Dear Allegra,

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

Central Coast

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Allegra Lane
1391 Bay St. Ap #281
Anaheim, CA 62288

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Recipe

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PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Tatum

Welcome!

Dear Tatum,

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

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Prepared especially for Silver Member

Tatum Howe
6632 Hall Ave
San Jose, CA 51213

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Beatrice

Welcome!

Dear Beatrice,

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

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Prepared especially for Platinum Member

Beatrice Green
P.O. Box 563
San Fransisco, CA 47801

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Guinevere

Welcome!

Dear Guinevere,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

Guinevere Harrington
1371 81st St. Ap #316
Los Angeles, CA 9684

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Ramona

Welcome!

Dear Ramona,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Ramona Shepard
3604 Martin Avenue
Los Angeles, CA 57714

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

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

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Member Benefits

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Prepared especially for Silver Member

Christopher Potter
8777 Dunne St. Ap #268
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Nigel

Welcome!

Dear Nigel,

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

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Nigel Harvey
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Riverside, CA 25940

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Gareth

Welcome!

Dear Gareth,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Gold Member

Gareth Mccoy
P.O. Box 197
San Diego, CA 22332

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Brittany

Welcome!

Dear Brittany,

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

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Prepared especially for Silver Member

Brittany Stone
P.O. Box 985
Fresno, CA 54925

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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Welcome Emerald

Welcome!

Dear Emerald,

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

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Member Benefits

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Prepared especially for Gold Member

Emerald Moody
P.O. Box 273
San Luis Obispo, CA 75373

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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Welcome Colby

Welcome!

Dear Colby,

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

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Prepared especially for Gold Member

Colby Bradford
1802 Liberty St.
Sacramento, CA 98696

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Bruno

Welcome!

Dear Bruno,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Bruno Dyer
4290 Atkins Road Ap #438
San Diego, CA 26575

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Leonard

Welcome!

Dear Leonard,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Silver Member

Leonard Mcdaniel
P.O. Box 493
Bakersfield, CA 76326

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Jolie Dotson
2721 Wallabout St.
Bakersfield, CA 33024

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Gloria

Welcome!

Dear Gloria,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Gloria Moore
1409 Woodrow Road
Fresno, CA 62337

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Kathleen

Welcome!

Dear Kathleen,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Kathleen Reilly
P.O. Box 473
Bakersfield, CA 66982

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Abraham

Welcome!

Dear Abraham,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

Abraham Watkins
5354 Lott Rd. Ap #617
Fresno, CA 70876

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Kimberly

Welcome!

Dear Kimberly,

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

Sonoma Valley

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

Member Benefits

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

Kimberly Mathis
8136 Kathleen Rd. Ap #590
Oakland, CA 25733

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Sacha

Welcome!

Dear Sacha,

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

Napa Valley

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Member Benefits

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

Prepared especially for Silver Member

Sacha Bishop
4388 Franklin Avenue Ap #395
Rancho Cucamonga, CA 8427

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Serena

Welcome!

Dear Serena,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Serena Herman
415 Plumb Rd. Ap #341
Long Beach, CA 94398

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Noah

Welcome!

Dear Noah,

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

Central Coast

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

Member Benefits

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

Prepared especially for Gold Member

Noah Hendricks
4311 Cox Avenue Ap #331
San Jose, CA 97416

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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Welcome Colby

Welcome!

Dear Colby,

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

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Colby Wilder
4025 Eckford Ave Ap #792
San Luis Obispo, CA 52467

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Shelley

Welcome!

Dear Shelley,

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

Central Coast

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Member Benefits

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

Prepared especially for Silver Member

Shelley Craft
P.O. Box 561
Santa Ana, CA 16401

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Fuller

Welcome!

Dear Fuller,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Fuller Rhodes
1138 Cozine St.
Rancho Cucamonga, CA 59107

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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Welcome Alec

Welcome!

Dear Alec,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Alec Avila
7565 25th St.
Los Angeles, CA 41111

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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Welcome Keane

Welcome!

Dear Keane,

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

Napa Valley

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Prepared especially for Platinum Member

Keane Ewing
P.O. Box 877
Rancho Cucamonga, CA 42894

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Sawyer

Welcome!

Dear Sawyer,

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

Sonoma Valley

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Prepared especially for Platinum Member

Sawyer Murray
8603 Bijou St.
Los Angeles, CA 4542

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

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

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Prepared especially for Gold Member

Kasper Burnett
2453 Avenue Av.
Fresno, CA 66640

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Anthony

Welcome!

Dear Anthony,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Anthony Jenkins
7985 Preston St.
San Jose, CA 28722

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Emery

Welcome!

Dear Emery,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Gold Member

Emery Ortiz
3197 Prospect Rd.
San Luis Obispo, CA 71045

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Walter

Welcome!

Dear Walter,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Platinum Member

Walter Duncan
6453 Rutherford Road Ap #374
Bakersfield, CA 39209

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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Welcome Giselle

Welcome!

Dear Giselle,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Giselle Duncan
8772 7th Rd. Ap #912
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Kiona

Welcome!

Dear Kiona,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Silver Member

Kiona Massey
1961 Verona Avenue
Riverside, CA 50968

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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Welcome Steel

Welcome!

Dear Steel,

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

Central Coast

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

Member Benefits

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

Prepared especially for Gold Member

Steel Owens
1721 Breeze Rd. Ap #173
Oakland, CA 44527

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome April

Welcome!

Dear April,

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

Central Coast

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

Member Benefits

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

April Cain
470 Beayer Road Ap #821
Anaheim, CA 29888

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Samantha

Welcome!

Dear Samantha,

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

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Samantha Rios
4940 Dodworth St.
Riverside, CA 16092

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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Welcome Quintessa

Welcome!

Dear Quintessa,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Gold Member

Quintessa Bradford
3974 Leonard Av.
Long Beach, CA 52177

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Illiana

Welcome!

Dear Illiana,

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

Central Coast

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

Member Benefits

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Prepared especially for Silver Member

Illiana Day
P.O. Box 260
San Jose, CA 34457

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Grady

Welcome!

Dear Grady,

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

Sonoma Valley

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Prepared especially for Silver Member

Grady Merrill
P.O. Box 153
Sacramento, CA 16875

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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Welcome Haviva

Welcome!

Dear Haviva,

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

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Prepared especially for Gold Member

Haviva Hurley
3142 Merit St. Ap #133
Rancho Cucamonga, CA 69138

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Jana

Welcome!

Dear Jana,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Jana Vang
8387 Classon Rd. Ap #783
Rancho Cucamonga, CA 26410

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Zane

Welcome!

Dear Zane,

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

Napa Valley

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

Member Benefits

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Prepared especially for Gold Member

Zane Sweeney
1909 96th Ave Ap #343
San Jose, CA 10438

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Bryar

Welcome!

Dear Bryar,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Bryar Foster
P.O. Box 106
Anaheim, CA 30336

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Solomon

Welcome!

Dear Solomon,

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

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Prepared especially for Silver Member

Solomon Roberts
3060 Bay St.
Anaheim, CA 51435

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Latifah

Welcome!

Dear Latifah,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Gold Member

Latifah Lopez
3045 Eldert Av.
Rancho Cucamonga, CA 81339

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Thor

Welcome!

Dear Thor,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Thor Lynch
1050 Strauss Road
San Diego, CA 22469

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Giacomo

Welcome!

Dear Giacomo,

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

Central Coast

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Member Benefits

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

Prepared especially for Silver Member

Giacomo Hendrix
9590 Vanderbilt St. Ap #399
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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Kylie

Welcome!

Dear Kylie,

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

Central Coast

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Member Benefits

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

Prepared especially for Silver Member

Kylie Pennington
8278 Elliott Rd. Ap #731
Bakersfield, CA 16009

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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Welcome Kuame

Welcome!

Dear Kuame,

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

Central Coast

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Member Benefits

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

Prepared especially for Platinum Member

Kuame Quinn
P.O. Box 513
Anaheim, CA 92335

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Charissa

Welcome!

Dear Charissa,

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

Central Coast

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Member Benefits

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

Prepared especially for Silver Member

Charissa Levy
1744 Frost Ave
San Diego, CA 52061

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Megan

Welcome!

Dear Megan,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Megan Hurley
6899 Pennsylvania Rd.
Anaheim, CA 45404

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Summer

Welcome!

Dear Summer,

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

Central Coast

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Prepared especially for Platinum Member

Summer Rivas
8924 67th St. Ap #203
Oakland, CA 49203

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Florence

Welcome!

Dear Florence,

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

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Prepared especially for Platinum Member

Florence Melendez
P.O. Box 527
Oakland, CA 69471

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Ignacia

Welcome!

Dear Ignacia,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Ignacia Sykes
8781 Grace Road
Long Beach, CA 16276

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Nell

Welcome!

Dear Nell,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Nell Brown
7352 Radde Rd.
San Fransisco, CA 96696

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Recipe

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PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Kitra

Welcome!

Dear Kitra,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Silver Member

Kitra Wright
358 Branton Street Ap #929
Los Angeles, CA 7590

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Recipe

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PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Blossom

Welcome!

Dear Blossom,

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

Sonoma Valley

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Prepared especially for Silver Member

Blossom Chavez
510 Portal Ave
Sacramento, CA 85223

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Jin

Welcome!

Dear Jin,

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

Sonoma Valley

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Prepared especially for Gold Member

Jin Long
P.O. Box 553
Santa Ana, CA 27345

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Walker

Welcome!

Dear Walker,

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

Sonoma Valley

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Prepared especially for Platinum Member

Walker Gomez
7395 Vandalia Rd. Ap #623
Riverside, CA 64569

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Julian

Welcome!

Dear Julian,

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

Napa Valley

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

Member Benefits

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

Julian Shields
2682 Flatlands Road
Fresno, CA 88710

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Chanda

Welcome!

Dear Chanda,

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

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Prepared especially for Silver Member

Chanda Humphrey
P.O. Box 182
San Luis Obispo, CA 57574

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Abraham

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 175

Welcome!

Dear Abraham,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Abraham Cook
4664 Auburn Avenue Ap #223
Bakersfield, CA 70102

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Harper

Welcome!

Dear Harper,

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

Napa Valley

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Member Benefits

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

Prepared especially for Silver Member

Harper Blake
4534 Cypress Street Ap #651
Sacramento, CA 23694

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Gavin

Welcome!

Dear Gavin,

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

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Gavin Kim
6900 Gardner Rd.
Oakland, CA 64510

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Lester

Welcome!

Dear Lester,

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

Central Coast

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

Member Benefits

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

Lester Kidd
P.O. Box 519
Sacramento, CA 36970

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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Welcome Haviva

Welcome!

Dear Haviva,

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

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Haviva Salinas
8947 Chester Av. Ap #843
San Jose, CA 42054

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Martha

Welcome!

Dear Martha,

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

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Martha Mcdonald
3562 Oriental Avenue Ap #991
Oakland, CA 86461

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Zephania

Welcome!

Dear Zephania,

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

Napa Valley

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Prepared especially for Silver Member

Zephania Glass
7036 Denton Av. Ap #966
Sacramento, CA 46596

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Logan

Welcome!

Dear Logan,

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

Central Coast

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Member Benefits

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

Prepared especially for Gold Member

Logan Allison
3352 10th St.
San Jose, CA 18535

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Selma

Welcome!

Dear Selma,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

Selma Everett
2477 Rockwell Road
San Luis Obispo, CA 97301

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Ignatius

Welcome!

Dear Ignatius,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Gold Member

Ignatius Lowe
2198 2nd St. Ap #679
Riverside, CA 9643

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

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

Sonoma Valley

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Prepared especially for Silver Member

Brendan Burks
5810 Maple Street
Los Angeles, CA 8937

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Kimberly

Welcome!

Dear Kimberly,

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

Central Coast

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

Member Benefits

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Prepared especially for Gold Member

Kimberly Steele
7839 Nassau Ave
Bakersfield, CA 43351

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Adam

Welcome!

Dear Adam,

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

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Member Benefits

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Prepared especially for Platinum Member

Adam Moon
2697 10th Road
San Diego, CA 72977

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

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

Sonoma Valley

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Prepared especially for Platinum Member

Joel Bowers
P.O. Box 659
Anaheim, CA 27330

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Lyle

Welcome!

Dear Lyle,

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

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Prepared especially for Platinum Member

Lyle Higgins
1109 Van Rd.
San Fransisco, CA 7893

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Karyn

Welcome!

Dear Karyn,

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

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Prepared especially for Platinum Member

Karyn Oneill
P.O. Box 721
Riverside, CA 50016

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Aristotle

Welcome!

Dear Aristotle,

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

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Prepared especially for Platinum Member

Aristotle Barr
688 *Brien St.
Long Beach, CA 58700

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Anthony

Welcome!

Dear Anthony,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Silver Member

Anthony Joyner
9851 42nd Road
Santa Ana, CA 30365

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Ainsley

Welcome!

Dear Ainsley,

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

Central Coast

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

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Prepared especially for Silver Member

Ainsley Dickson
7272 Beach Road
Anaheim, CA 39807

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Upton

Welcome!

Dear Upton,

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

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Prepared especially for Gold Member

Upton Rich
1959 Shore Ave
Rancho Cucamonga, CA 87041

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Cathleen

Welcome!

Dear Cathleen,

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

Napa Valley

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Prepared especially for Silver Member

Cathleen Hammond
9631 Minna Road
San Diego, CA 43168

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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Welcome Lavinia

Welcome!

Dear Lavinia,

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

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Lavinia Oneal
5499 Foster Rd.
Santa Ana, CA 51252

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Isaac

Welcome!

Dear Isaac,

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

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Isaac Whitley
873 6th Rd.
Oakland, CA 38321

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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Welcome Tiger

Welcome!

Dear Tiger,

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

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Prepared especially for Gold Member

Tiger Burch
P.O. Box 563
San Fransisco, CA 49732

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Vance

Welcome!

Dear Vance,

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

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Prepared especially for Gold Member

Vance Parker
P.O. Box 787
San Jose, CA 54631

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Martina

Welcome!

Dear Martina,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Gold Member

Martina Mcgee
4940 Whale Ave
Anaheim, CA 92559

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Ishmael

Welcome!

Dear Ishmael,

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

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Prepared especially for Gold Member

Ishmael Landry
6019 Brighton St. Ap #817
Anaheim, CA 3341

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
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1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Harding

Welcome!

Dear Harding,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Harding Lindsey
813 Beach Rd.
Anaheim, CA 61269

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Daniel

Welcome!

Dear Daniel,

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

Central Coast

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

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Prepared especially for Platinum Member

Daniel Mclean
3810 Beach Ave
Anaheim, CA 75747

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Nyssa

Welcome!

Dear Nyssa,

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

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Member Benefits

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Prepared especially for Silver Member

Nyssa Reid
P.O. Box 922
Riverside, CA 44756

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Blair

Welcome!

Dear Blair,

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

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Member Benefits

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Prepared especially for Gold Member

Blair Marquez
7344 Commerce Rd.
Anaheim, CA 95966

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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Welcome Chancellor

Welcome!

Dear Chancellor,

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

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Prepared especially for Gold Member

Chancellor Parrish
5134 Ellery Avenue
Long Beach, CA 13039

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Guinevere

Welcome!

Dear Guinevere,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Guinevere Mccullough
8162 Beach Road
Riverside, CA 31815

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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Welcome Colby

Welcome!

Dear Colby,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

Colby Mcclure
P.O. Box 719
Rancho Cucamonga, CA 58463

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Aladdin

Welcome!

Dear Aladdin,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

Aladdin Mcneil
5171 Kansas Road
Oakland, CA 33763

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Jameson

Welcome!

Dear Jameson,

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

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Prepared especially for Silver Member

Jameson Huffman
4580 Fanchon Rd. Ap #855
San Diego, CA 65036

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Elaine

Welcome!

Dear Elaine,

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

Sonoma Valley

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Member Benefits

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

Prepared especially for Platinum Member

Elaine Everett
3611 Harwood Road Ap #833
Los Angeles, CA 54424

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Ronan

Welcome!

Dear Ronan,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Ronan Garrison
P.O. Box 789
Riverside, CA 92096

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Jane

Welcome!

Dear Jane,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Jane Mendoza
2346 19th Road Ap #541
San Jose, CA 99760

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Kaitlin

Welcome!

Dear Kaitlin,

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

Central Coast

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Prepared especially for Silver Member

Kaitlin Andrews
4759 Goodwin Avenue Ap #795
Bakersfield, CA 21888

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Kendall

Welcome!

Dear Kendall,

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

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Member Benefits

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

Prepared especially for Gold Member

Kendall Ferrell
1364 5th Av. Ap #228
Santa Ana, CA 77258

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Ginger

Welcome!

Dear Ginger,

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

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Prepared especially for Platinum Member

Ginger Moss
P.O. Box 103
San Fransisco, CA 82006

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Jade

Welcome!

Dear Jade,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Jade Ray
5895 Edwards Rd.
San Diego, CA 47395

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Hanae

Welcome!

Dear Hanae,

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

Central Coast

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Member Benefits

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

Prepared especially for Silver Member

Hanae Lucas
9924 Wallaston Street Ap #681
San Diego, CA 74267

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Portia

Welcome!

Dear Portia,

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

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Prepared especially for Silver Member

Portia Kane
7725 Chestnut Rd. Ap #215
Santa Ana, CA 2272

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Darius

Welcome!

Dear Darius,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Silver Member

Darius Ross
3906 Kenmore Road
Sacramento, CA 12730

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Jelani

Welcome!

Dear Jelani,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Jelani Chapman
882 St St.
Anaheim, CA 4543

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Benjamin

Welcome!

Dear Benjamin,

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

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Member Benefits

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

Prepared especially for Gold Member

Benjamin William
9373 Bethel St.
San Jose, CA 16224

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Rylee

Welcome!

Dear Rylee,

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

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Prepared especially for Gold Member

Rylee Alston
P.O. Box 733
San Diego, CA 39831

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Adara

Welcome!

Dear Adara,

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

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Prepared especially for Gold Member

Adara Noel
8057 Lake St. Ap #310
Fresno, CA 58647

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Tashya

Welcome!

Dear Tashya,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Gold Member

Tashya Hays
1924 Skidmore Road
Oakland, CA 47943

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Neil Patton
5316 Bleecker Av. Ap #140
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

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

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Prepared especially for Gold Member

Karly Yates
827 Locust Avenue
San Jose, CA 62598

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Thane

Welcome!

Dear Thane,

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

Napa Valley

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Prepared especially for Gold Member

Thane Horton
3828 Meserole Street
Riverside, CA 14113

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

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

Sonoma Valley

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

Member Benefits

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

Dana Gould
P.O. Box 864
Riverside, CA 76512

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Yeo

Welcome!

Dear Yeo,

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

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Yeo Summers
P.O. Box 587
San Luis Obispo, CA 61228

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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Welcome Thane

Welcome!

Dear Thane,

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

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Prepared especially for Platinum Member

Thane Fisher
2559 48th Avenue
San Fransisco, CA 86127

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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Welcome Charlotte

Welcome!

Dear Charlotte,

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

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Prepared especially for Platinum Member

Charlotte Gonzales
6438 Brighton Rd. Ap #430
Rancho Cucamonga, CA 36766

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Recipe

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PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Dexter

Welcome!

Dear Dexter,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Dexter Pitts
6610 Withers St.
Riverside, CA 17685

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Melissa

Welcome!

Dear Melissa,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Melissa Olsen
7794 Harbor St.
Los Angeles, CA 82183

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Alfreda

Welcome!

Dear Alfreda,

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

Central Coast

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

Member Benefits

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

Prepared especially for Platinum Member

Alfreda Best
P.O. Box 480
San Fransisco, CA 24287

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Alfonso

Welcome!

Dear Alfonso,

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

Central Coast

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

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Prepared especially for Platinum Member

Alfonso Owens
6092 2nd Rd. Ap #742
Santa Ana, CA 41580

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Cadman

Welcome!

Dear Cadman,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Silver Member

Cadman Summers
4900 Hinsdale St.
San Fransisco, CA 78863

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Sydney

Welcome!

Dear Sydney,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Sydney Pennington
P.O. Box 356
San Fransisco, CA 58331

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Maia

Welcome!

Dear Maia,

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

Sonoma Valley

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Prepared especially for Gold Member

Maia Dejesus
6706 Ingraham Rd.
Santa Ana, CA 20081

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Simone

Welcome!

Dear Simone,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Simone Burris
561 Rock Rd. Ap #740
Fresno, CA 15067

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Kirk

Welcome!

Dear Kirk,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

Kirk Galloway
5585 Morgan Ave Ap #447
Oakland, CA 73321

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Scarlett

Welcome!

Dear Scarlett,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Scarlett Dorsey
P.O. Box 508
Anaheim, CA 53729

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Lois

Welcome!

Dear Lois,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

Lois Burks
2289 Monaco Rd.
Los Angeles, CA 89395

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Anika

Welcome!

Dear Anika,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Anika Bradshaw
P.O. Box 723
San Diego, CA 36993

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Asher

Welcome!

Dear Asher,

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

Central Coast

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

Member Benefits

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

Prepared especially for Silver Member

Asher Woodard
3360 Brighton Ave Ap #991
Bakersfield, CA 45771

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Aphrodite

Welcome!

Dear Aphrodite,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Silver Member

Aphrodite Kirkland
5067 Bushwick Rd.
Riverside, CA 89839

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Reece

Welcome!

Dear Reece,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Gold Member

Reece Harmon
4792 Cross St.
San Jose, CA 57868

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Aquila

Welcome!

Dear Aquila,

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

Central Coast

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

Member Benefits

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

Aquila Pierce
P.O. Box 576
Long Beach, CA 28274

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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Welcome Quin

Welcome!

Dear Quin,

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

Sonoma Valley

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

Member Benefits

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

Quin Espinoza
2410 Bay Road
Riverside, CA 41968

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Harper

Welcome!

Dear Harper,

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

Sonoma Valley

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

Member Benefits

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

Prepared especially for Silver Member

Harper Bailey
9445 Preston Street
Oakland, CA 49838

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Madaline

Welcome!

Dear Madaline,

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

Sonoma Valley

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Prepared especially for Silver Member

Madaline Clark
1729 Girard Av.
San Jose, CA 39240

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Margaret

Welcome!

Dear Margaret,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Silver Member

Margaret Floyd
4017 Paul Av.
Long Beach, CA 83408

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Tanner

Welcome!

Dear Tanner,

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

Napa Valley

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Member Benefits

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

Prepared especially for Platinum Member

Tanner Rosa
1945 8th Road Ap #733
Sacramento, CA 29037

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Akeem

Welcome!

Dear Akeem,

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

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Akeem Freeman
3153 Gates Avenue
Rancho Cucamonga, CA 97043

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Deanna

Welcome!

Dear Deanna,

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

Central Coast

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

Member Benefits

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

Prepared especially for Gold Member

Deanna Fuentes
8566 Downing Av.
Anaheim, CA 82132

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome Laura

Welcome!

Dear Laura,

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

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Prepared especially for Platinum Member

Laura Bullock
4212 Montague Street Ap #340
Riverside, CA 53328

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

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

Central Coast

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Prepared especially for Silver Member

Jeremy Miles
P.O. Box 256
Sacramento, CA 26416

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Drake

Welcome!

Dear Drake,

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

Napa Valley

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

Member Benefits

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

Prepared especially for Platinum Member

Drake Phelps
723 Canarsie St. Ap #644
Riverside, CA 99375

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR

Welcome McKenzie

Welcome!

Dear McKenzie,

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

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Member Benefits

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

Prepared especially for Gold Member

McKenzie Robinson
1869 Dekoven Av.
San Luis Obispo, CA 92773

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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Welcome Driscoll

Welcome!

Dear Driscoll,

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

Sonoma Valley

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

Member Benefits

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Prepared especially for Platinum Member

Driscoll Barron
254 Guider Rd. Ap #594
Long Beach, CA 28404

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Julie

Welcome!

Dear Julie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Julie Summers
805 Sigourney Rd. Ap #452
Los Angeles, CA 46299

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Moana

Welcome!

Dear Moana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Moana Wooten
4418 Irving St. Ap #289
San Jose, CA 48168

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Georgia

Welcome!

Dear Georgia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Georgia Galloway
4121 Kingston Av.
Los Angeles, CA 89346

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Deirdre

Welcome!

Dear Deirdre,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Deirdre Good
P.O. Box 678
San Luis Obispo, CA 48202

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lyle

Welcome!

Dear Lyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Lyle Higgins
9705 Butler St. Ap #980
Santa Ana, CA 45516

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Shea

Welcome!

Dear Shea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Shea Martinez
2681 Randolph Rd. Ap #462
San Diego, CA 44806

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rooney

Welcome!

Dear Rooney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rooney Talley
P.O. Box 367
Riverside, CA 42485

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kane

Welcome!

Dear Kane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Kane Farrell
P.O. Box 173
San Fransisco, CA 88729

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Maia

Welcome!

Dear Maia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Maia Ward
P.O. Box 239
Oakland, CA 2949

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ifeoma

Welcome!

Dear Ifeoma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Ifeoma Velazquez
1655 Van Rd.
Oakland, CA 27438

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Rowan

Welcome!

Dear Rowan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rowan Ayala
9966 Washington Road
Anaheim, CA 47329

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jescie

Welcome!

Dear Jescie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Jescie Church
P.O. Box 806
Long Beach, CA 82411

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Axel

Welcome!

Dear Axel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Axel Carson
8971 Humboldt Rd. Ap #325
Bakersfield, CA 68407

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Baker

Welcome!

Dear Baker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Baker Bowman
1085 King St. Ap #722
Sacramento, CA 37052

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Victor

Welcome!

Dear Victor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Victor Garner
882 Hazel St.
San Fransisco, CA 62935

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cairo

Welcome!

Dear Cairo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cairo Norman
9463 Wellington Av.
Sacramento, CA 86609

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sylvester Cox
P.O. Box 569
Riverside, CA 96116

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Linus

Welcome!

Dear Linus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Linus Turner
4100 11th Rd. Ap #254
Sacramento, CA 72933

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Laith

Welcome!

Dear Laith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Laith Holcomb
P.O. Box 918
Los Angeles, CA 25715

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Clark

Welcome!

Dear Clark,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Clark Sykes
6672 Hampton Road Ap #410
Long Beach, CA 8085

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Recipe

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PAIRED BEST WITH: White Wine

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2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jordan

Welcome!

Dear Jordan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jordan Moses
2765 Prospect Rd.
Sacramento, CA 25802

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Gisela

Welcome!

Dear Gisela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Gisela Dyer
8647 Fort Street Ap #685
Oakland, CA 69671

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Orli

Welcome!

Dear Orli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Orli Rios
8248 Taaffe Av.
San Jose, CA 59559

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Rhona

Welcome!

Dear Rhona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rhona Dixon
7023 Spencer Rd. Ap #306
San Diego, CA 78980

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Xerxes

Welcome!

Dear Xerxes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Xerxes Baird
1182 Gain Av.
San Fransisco, CA 14047

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Heidi

Welcome!

Dear Heidi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Heidi Michael
P.O. Box 762
Rancho Cucamonga, CA 65065

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome McKenzie

Welcome!

Dear McKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

McKenzie Battle
1977 Sullivan Street
Fresno, CA 39350

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Jolie Stephens
1113 Columbia Road
San Jose, CA 93473

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alec

Welcome!

Dear Alec,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Alec Maxwell
5287 57th Road
San Luis Obispo, CA 39478

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Cailin

Welcome!

Dear Cailin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Cailin Crosby
5159 Blake Street
Anaheim, CA 90974

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Macy

Welcome!

Dear Macy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Macy Edwards
290 Essex St. Ap #239
San Jose, CA 76887

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Fay

Welcome!

Dear Fay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Fay Warren
1508 Woodhull Rd. Ap #611
San Fransisco, CA 36384

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Garrett

Welcome!

Dear Garrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Garrett Dale
1971 Brighton Rd.
Fresno, CA 42802

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Cara

Welcome!

Dear Cara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cara Rowland
P.O. Box 677
Long Beach, CA 23593

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Amal

Welcome!

Dear Amal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Amal Banks
P.O. Box 684
San Diego, CA 68670

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Myles

Welcome!

Dear Myles,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Myles Barrera
6155 Charles St.
Los Angeles, CA 92278

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Vladimir

Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Vladimir Vincent
5816 Steuben Rd.
Santa Ana, CA 33709

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lareina

Welcome!

Dear Lareina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lareina Palmer
7949 2 Av.
San Diego, CA 75282

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Quon

Welcome!

Dear Quon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quon Bennett
8515 McKibbin St.
Bakersfield, CA 20874

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Gray

Welcome!

Dear Gray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Gray Wade
1052 Beach Street
San Jose, CA 87042

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Evangeline

Welcome!

Dear Evangeline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Evangeline Knowles
P.O. Box 694
Santa Ana, CA 77235

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kennan

Welcome!

Dear Kennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Kennan Manning
9524 Paerdegat Av.
Bakersfield, CA 79563

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Isadora

Welcome!

Dear Isadora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Isadora Huff
P.O. Box 243
San Diego, CA 97570

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Darrel

Welcome!

Dear Darrel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Darrel Carpenter
193 Troutman St.
Fresno, CA 55621

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Orli

Welcome!

Dear Orli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Orli Humphrey
4314 Lawrence Rd.
San Diego, CA 3930

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Joshua

Welcome!

Dear Joshua,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Joshua Price
4798 Wortman Street Ap #620
San Diego, CA 8772

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Merritt

Welcome!

Dear Merritt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Merritt Wiggins
P.O. Box 677
Oakland, CA 99134

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Karly Walsh
P.O. Box 276
Long Beach, CA 55838

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Fulton

Welcome!

Dear Fulton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Fulton Pope
882 Little Street
Riverside, CA 66494

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cheryl

Welcome!

Dear Cheryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cheryl Valencia
P.O. Box 771
Anaheim, CA 95565

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Summer

Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Summer Rosales
1989 Flatlands Av.
San Jose, CA 95618

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Judah

Welcome!

Dear Judah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Judah Stokes
8672 Wolf Avenue
Bakersfield, CA 51499

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Caesar

Welcome!

Dear Caesar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Caesar Russo
3722 16th St. Ap #675
Rancho Cucamonga, CA 76524

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tanek

Welcome!

Dear Tanek,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Tanek Austin
P.O. Box 539
Oakland, CA 15176

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Elizabeth

Welcome!

Dear Elizabeth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Elizabeth Huber
1214 Parade Avenue
Long Beach, CA 96307

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Nadine

Welcome!

Dear Nadine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nadine Huffman
2450 Blake St.
Bakersfield, CA 25687

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Elmo

Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Elmo Higgins
6064 Kings Rd. Ap #326
Long Beach, CA 97501

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Michael

Welcome!

Dear Michael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Michael Goff
3139 Brighton Ave Ap #763
Los Angeles, CA 25949

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rhiannon

Welcome!

Dear Rhiannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rhiannon Parrish
P.O. Box 189
Fresno, CA 30998

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Damon

Welcome!

Dear Damon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Damon Stewart
P.O. Box 486
San Diego, CA 97324

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Oscar

Welcome!

Dear Oscar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Oscar Bradshaw
3505 Remsen Av.
Oakland, CA 8222

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kirestin

Welcome!

Dear Kirestin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kirestin Leonard
4817 Hull Rd.
Anaheim, CA 17140

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sage

Welcome!

Dear Sage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Sage Davenport
715 4th Street
Santa Ana, CA 58389

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Isaiah

Welcome!

Dear Isaiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Isaiah Conrad
5611 Morton Ave Ap #126
Long Beach, CA 39031

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Shafira

Welcome!

Dear Shafira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Shafira Molina
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lara

Welcome!

Dear Lara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Lara Hall
P.O. Box 286
San Jose, CA 19814

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Knox

Welcome!

Dear Knox,

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Prepared especially for Gold Member

Knox Olson
8147 Karweg Street
San Jose, CA 29048

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Omar

Welcome!

Dear Omar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Omar Winters
3043 Utrecht St. Ap #674
Riverside, CA 88843

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Michael

Welcome!

Dear Michael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Michael Conley
9665 Ross Road Ap #551
Los Angeles, CA 55732

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Maryam

Welcome!

Dear Maryam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Maryam Mathis
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Tasha

Welcome!

Dear Tasha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Tasha Gutierrez
P.O. Box 327
Santa Ana, CA 4284

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Logan

Welcome!

Dear Logan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Logan Leblanc
4783 Beverly Av.
Rancho Cucamonga, CA 64183

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Blaze Austin
4968 S Street
San Diego, CA 62779

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Josephine

Welcome!

Dear Josephine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Josephine Guerrero
7918 41st Ave
San Fransisco, CA 97897

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kelsey

Welcome!

Dear Kelsey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kelsey Wong
9804 Duryea Street Ap #860
San Diego, CA 12299

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Maxine

Welcome!

Dear Maxine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Maxine Maldonado
6805 Brighton St.
Riverside, CA 93655

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Noelle

Welcome!

Dear Noelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Noelle Mcclain
7611 Paerdegat Street
Anaheim, CA 43943

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Plato

Welcome!

Dear Plato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Plato Fox
3509 Ash Avenue
San Diego, CA 24494

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Maisie

Welcome!

Dear Maisie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Maisie Spence
364 Brighton Rd.
Oakland, CA 84337

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Irma

Welcome!

Dear Irma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Irma Ryan
6566 Jude Rd.
San Fransisco, CA 71748

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Candice

Welcome!

Dear Candice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Candice Caldwell
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Anaheim, CA 80713

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Benjamin

Welcome!

Dear Benjamin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Benjamin Burch
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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Randall

Welcome!

Dear Randall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Randall Tyson
7221 Stewart Ave Ap #560
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Wyatt

Welcome!

Dear Wyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wyatt Michael
775 Senator Rd.
San Luis Obispo, CA 77871

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Mechelle Sims
P.O. Box 941
Fresno, CA 98570

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Fallon

Welcome!

Dear Fallon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fallon Waller
8678 St Avenue Ap #796
Santa Ana, CA 83639

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Jaime Herring
704 Tabor Rd.
San Luis Obispo, CA 80319

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Vance

Welcome!

Dear Vance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Vance Moore
P.O. Box 110
Bakersfield, CA 50964

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Colette

Welcome!

Dear Colette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Colette Randolph
934 Shore Road
Rancho Cucamonga, CA 16478

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Phillip

Welcome!

Dear Phillip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Phillip Fitzpatrick
6823 6th Avenue Ap #404
Anaheim, CA 14235

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Harper Bird
P.O. Box 707
San Jose, CA 67385

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Colby

Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Colby Eaton
6240 72nd Road
Bakersfield, CA 75012

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Wanda

Welcome!

Dear Wanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wanda Fields
P.O. Box 298
Sacramento, CA 78103

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ulla

Welcome!

Dear Ulla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Ulla Washington
4269 Knickerbocker Road
Oakland, CA 87871

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Xena

Welcome!

Dear Xena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Xena Velazquez
3257 53rd Street
Rancho Cucamonga, CA 48952

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Palmer

Welcome!

Dear Palmer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Palmer Delgado
P.O. Box 947
Oakland, CA 5864

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Diana

Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Diana Higgins
P.O. Box 925
Sacramento, CA 49955

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Abel

Welcome!

Dear Abel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Abel Wilkinson
3127 Washington Rd.
Rancho Cucamonga, CA 4888

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lila

Welcome!

Dear Lila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Lila May
P.O. Box 607
San Fransisco, CA 50375

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Nomlanga

Welcome!

Dear Nomlanga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Nomlanga Franco
7932 Mayfair Av.
Fresno, CA 27178

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Coby

Welcome!

Dear Coby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Coby Hoover
2019 Fayette St.
San Jose, CA 81905

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Imelda

Welcome!

Dear Imelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Imelda Bullock
P.O. Box 201
San Luis Obispo, CA 17868

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Porter

Welcome!

Dear Porter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
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Prepared especially for Silver Member

Porter Britt
1116 Grand St.
San Jose, CA 24913

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Matthew

Welcome!

Dear Matthew,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Matthew Cruz
6976 1st St.
San Jose, CA 60370

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Eagan

Welcome!

Dear Eagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Eagan Estes
2820 43rd Rd.
San Jose, CA 60098

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Mary

Welcome!

Dear Mary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mary Clay
7133 Estate St.
San Jose, CA 73702

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cedric

Welcome!

Dear Cedric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cedric Durham
1586 Doscher Avenue Ap #134
Riverside, CA 7885

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Cathleen

Welcome!

Dear Cathleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cathleen Mcintyre
1385 Leonard St. Ap #178
Fresno, CA 89483

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nichole

Welcome!

Dear Nichole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nichole Browning
6599 7th Rd.
San Diego, CA 41808

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Oleg

Welcome!

Dear Oleg,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Oleg Benjamin
2791 Bedford Av. Ap #528
Riverside, CA 33244

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Kasper Ortega
7915 Bay Road
Riverside, CA 28312

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Damon

Welcome!

Dear Damon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Damon Nunez
2605 8th Road
Oakland, CA 98504

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nero

Welcome!

Dear Nero,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nero Gomez
2482 9th Rd. Ap #382
Santa Ana, CA 94400

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Wendy

Welcome!

Dear Wendy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Wendy Mclean
9637 Monroe Rd. Ap #831
San Diego, CA 10591

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Virginia

Welcome!

Dear Virginia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Virginia Hayden
P.O. Box 563
Sacramento, CA 22379

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rahim

Welcome!

Dear Rahim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rahim Payne
2283 Reed Rd. Ap #364
Bakersfield, CA 25189

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Haviva

Welcome!

Dear Haviva,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Haviva Velazquez
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San Luis Obispo, CA 73786

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Amy

Welcome!

Dear Amy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Amy Morton
641 Polhemus Ave Ap #197
Long Beach, CA 66953

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Alika

Welcome!

Dear Alika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Alika Barnett
P.O. Box 856
San Diego, CA 54303

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nola

Welcome!

Dear Nola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nola Holden
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Pandora

Welcome!

Dear Pandora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Pandora Carr
5389 Kingsborough Avenue
Los Angeles, CA 24518

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dexter

Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dexter Hammond
8878 Avenue Rd.
Oakland, CA 88238

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Macon Lowery
P.O. Box 765
Anaheim, CA 25366

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Lamar

Welcome!

Dear Lamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Lamar Rhodes
1459 Clarendon St.
San Jose, CA 95875

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Garth

Welcome!

Dear Garth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Garth Solis
P.O. Box 454
Los Angeles, CA 79530

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Winifred

Welcome!

Dear Winifred,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Winifred Mckee
4172 Siclen Road
Los Angeles, CA 24292

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Bevis

Welcome!

Dear Bevis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Bevis Pope
2520 Bay St.
Fresno, CA 34647

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Diana

Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Diana Mckinney
2874 Weirfield Rd. Ap #551
San Luis Obispo, CA 91320

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ray

Welcome!

Dear Ray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ray Gates
4210 Patchen Rd.
San Luis Obispo, CA 85280

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Oleg

Welcome!

Dear Oleg,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Oleg Pruitt
P.O. Box 819
San Diego, CA 84726

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Ifeoma

Welcome!

Dear Ifeoma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Ifeoma Malone
8865 5th Avenue Ap #789
Rancho Cucamonga, CA 81972

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Erin

Welcome!

Dear Erin,

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Prepared especially for Platinum Member

Erin Rosales
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Joshua

Welcome!

Dear Joshua,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Joshua Vazquez
7923 Eaton Rd.
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Aiko

Welcome!

Dear Aiko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Aiko Mills
7413 Breeze Avenue
San Jose, CA 92170

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Darius

Welcome!

Dear Darius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Darius Hays
8479 Fay Road Ap #525
San Diego, CA 32223

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Phyllis

Welcome!

Dear Phyllis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Phyllis Glover
3846 Summit St. Ap #903
Fresno, CA 10040

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Erasmus

Welcome!

Dear Erasmus,

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Erasmus Brown
9686 Suydam St.
Fresno, CA 6032

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR
Welcome Fulton

Welcome!

Dear Fulton,

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Prepared especially for Silver Member

Fulton Parsons
5527 Lynch Ave Ap #802
Fresno, CA 77638

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Justina

Welcome!

Dear Justina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Justina Schwartz
266 Coney St.
Riverside, CA 96668

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Holmes

Welcome!

Dear Holmes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Holmes Burton
7873 Merit Rd.
Sacramento, CA 78990

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kimberley

Welcome!

Dear Kimberley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Kimberley Washington
P.O. Box 659
Anaheim, CA 91809

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Linda

Welcome!

Dear Linda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Linda Chen
7698 Farragut St.
San Luis Obispo, CA 881

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Felicia

Welcome!

Dear Felicia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Felicia Clemons
3091 Chauncey Rd. Ap #851
Rancho Cucamonga, CA 10492

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Avram

Welcome!

Dear Avram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Avram Burris
4030 Bay Road
San Luis Obispo, CA 17150

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Madeline

Welcome!

Dear Madeline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Madeline Rutledge
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San Jose, CA 74388

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Howard

Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Howard Hartman
P.O. Box 626
San Fransisco, CA 66992

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Karleigh

Welcome!

Dear Karleigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Karleigh Guerra
7506 5th Ave
Oakland, CA 83053

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Mary

Welcome!

Dear Mary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Mary Parsons
P.O. Box 464
Santa Ana, CA 92555

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hyacinth

Welcome!

Dear Hyacinth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hyacinth Bates
6669 Livingston St.
Riverside, CA 34681

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Marshall

Welcome!

Dear Marshall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Marshall Hamilton
716 Whitman St.
Long Beach, CA 88531

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mallory

Welcome!

Dear Mallory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Mallory Kent
5046 Bokee St.
Bakersfield, CA 57196

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lucas

Welcome!

Dear Lucas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lucas Nicholson
1710 Brighton St.
Sacramento, CA 61720

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Recipe

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PAIRED BEST WITH: Red Wine

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ori

Welcome!

Dear Ori,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Ori Patrick
9809 88th Av.
Riverside, CA 86494

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kadeem

Welcome!

Dear Kadeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Kadeem Ruiz
5918 Seton St.
Oakland, CA 59519

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Dai

Welcome!

Dear Dai,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dai Pugh
P.O. Box 329
Long Beach, CA 71020

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Lionel Moss
4991 Hanover Ave
San Jose, CA 5710

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1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kendall

Welcome!

Dear Kendall,

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Prepared especially for Silver Member

Kendall Alston
958 George Avenue
Oakland, CA 46159

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ulysses

Welcome!

Dear Ulysses,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ulysses Leon
3934 25th Avenue
Rancho Cucamonga, CA 78717

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kibo

Welcome!

Dear Kibo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Kibo Travis
2706 Clifton Street Ap #997
Fresno, CA 81356

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Cullen

Welcome!

Dear Cullen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Cullen Rosario
P.O. Box 360
Bakersfield, CA 17366

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hyatt

Welcome!

Dear Hyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Hyatt Lara
P.O. Box 628
Anaheim, CA 66585

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Melinda

Welcome!

Dear Melinda,

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Prepared especially for Gold Member

Melinda Oneill
4824 23rd Avenue Ap #247
Oakland, CA 91474

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Karina

Welcome!

Dear Karina,

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Karina Gates
6647 Herkimer St. Ap #792
Oakland, CA 78333

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Urielle

Welcome!

Dear Urielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Urielle Dodson
9614 29th Street
San Diego, CA 56191

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Camden

Welcome!

Dear Camden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Camden Mcleod
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Aurora

Welcome!

Dear Aurora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Aurora Nash
P.O. Box 884
San Jose, CA 84725

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Vielka

Welcome!

Dear Vielka,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Vielka Guzman
1115 Veterans Street
San Diego, CA 42300

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Yoshio

Welcome!

Dear Yoshio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Yoshio Freeman
P.O. Box 845
Anaheim, CA 9957

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Chanda

Welcome!

Dear Chanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Chanda Oneal
P.O. Box 828
San Luis Obispo, CA 94641

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Molly

Welcome!

Dear Molly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Molly Cohen
5936 102nd Street Ap #150
San Luis Obispo, CA 16014

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Heather

Welcome!

Dear Heather,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Heather Chase
9705 Floyd Av.
Long Beach, CA 28732

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kirk

Welcome!

Dear Kirk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kirk Huber
P.O. Box 585
Oakland, CA 14375

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jackson

Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jackson Spencer
8417 Plaza St.
Rancho Cucamonga, CA 13760

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Emma

Welcome!

Dear Emma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emma Chandler
8474 Brighton Ave
Fresno, CA 37846

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Murphy

Welcome!

Dear Murphy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Murphy Tyson
8975 Stewart Avenue Ap #186
Fresno, CA 34584

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Odette

Welcome!

Dear Odette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Odette Mays
8223 Will Rd. Ap #864
Santa Ana, CA 4465

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Davis

Welcome!

Dear Davis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Davis Griffith
5002 Judge Rd.
Bakersfield, CA 77896

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Eleanor

Welcome!

Dear Eleanor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Eleanor Diaz
1997 Seagate Road Ap #579
Santa Ana, CA 83071

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tucker

Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Tucker Moran
2559 Park St.
Long Beach, CA 30552

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Timothy

Welcome!

Dear Timothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Timothy Marquez
P.O. Box 816
Anaheim, CA 92735

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Genevieve

Welcome!

Dear Genevieve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Genevieve Morrison
P.O. Box 976
Santa Ana, CA 82325

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Zachery Walker
P.O. Box 727
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Constance

Welcome!

Dear Constance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Constance Moss
1638 Montrose Street
Anaheim, CA 23700

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Scarlet

Welcome!

Dear Scarlet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Scarlet Norman
4898 14th Rd. Ap #280
Rancho Cucamonga, CA 84453

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Levi

Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Levi Mueller
P.O. Box 520
San Luis Obispo, CA 25700

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Brynn

Welcome!

Dear Brynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Brynn Blake
8441 Polhemus Avenue
Anaheim, CA 19066

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Sage

Welcome!

Dear Sage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Sage Rollins
P.O. Box 462
Long Beach, CA 83095

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Tarik

Welcome!

Dear Tarik,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tarik Lamb
5384 38th St. Ap #600
Oakland, CA 13227

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Timothy

Welcome!

Dear Timothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Timothy Daniel
2694 Keever Rd. Ap #966
Bakersfield, CA 46619

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Timon

Welcome!

Dear Timon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Timon Thompson
P.O. Box 139
San Diego, CA 4485

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dahlia

Welcome!

Dear Dahlia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dahlia Albert
P.O. Box 934
Oakland, CA 37964

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Fleur

Welcome!

Dear Fleur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Fleur Johnston
7682 Strauss Av.
Fresno, CA 95695

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sybil

Welcome!

Dear Sybil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Sybil Cobb
525 Roebling Rd.
Riverside, CA 75575

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Rigel

Welcome!

Dear Rigel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Rigel Melendez
1780 Jackson Street
Anaheim, CA 76988

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Knox

Welcome!

Dear Knox,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Knox Cain
P.O. Box 594
San Fransisco, CA 32511

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome September

Welcome!

Dear September,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

September Cameron
P.O. Box 868
San Jose, CA 71668

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Shaine

Welcome!

Dear Shaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shaine Haley
P.O. Box 394
San Diego, CA 91142

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Taylor

Welcome!

Dear Taylor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Taylor Alexander
6250 Avenue Rd.
San Diego, CA 27725

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lacy

Welcome!

Dear Lacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lacy Pratt
3823 Paerdegat Rd. Ap #795
Rancho Cucamonga, CA 99516

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Wayne

Welcome!

Dear Wayne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Wayne Morrow
8608 Bay Street
Long Beach, CA 25792

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Illiana

Welcome!

Dear Illiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Illiana Greer
9727 Bartlett Road Ap #497
San Luis Obispo, CA 89922

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Glenna

Welcome!

Dear Glenna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Glenna Weiss
P.O. Box 186
Bakersfield, CA 45296

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Constance

Welcome!

Dear Constance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Constance Mclaughlin
P.O. Box 625
Fresno, CA 25515

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Mira

Welcome!

Dear Mira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Mira Lynch
5337 Smith Road
San Diego, CA 55152

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Dean

Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dean Calhoun
4299 Varanda Road
Bakersfield, CA 33167

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Zachery Norton
P.O. Box 942
Oakland, CA 67384

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Trevor

Welcome!

Dear Trevor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Trevor Barrera
9296 1st St.
Santa Ana, CA 60226

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rhona

Welcome!

Dear Rhona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Rhona Maynard
1838 Webster Ave
Sacramento, CA 89689

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nyssa

Welcome!

Dear Nyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Nyssa Little
1739 Aster St. Ap #124
Rancho Cucamonga, CA 13989

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Orlando

Welcome!

Dear Orlando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Orlando Martinez
8742 Boynton Av.
Sacramento, CA 30395

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Carly

Welcome!

Dear Carly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Carly Newman
1964 Portland Rd.
Riverside, CA 44204

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kalia

Welcome!

Dear Kalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kalia Thompson
5711 21st St.
San Diego, CA 62503

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Price

Welcome!

Dear Price,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Price Thompson
6682 Strickland St.
Fresno, CA 6190

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Fatima Kramer
7453 27th St.
Santa Ana, CA 5963

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Olympia

Welcome!

Dear Olympia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Olympia Mitchell
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San Luis Obispo, CA 17867

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Wade

Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Wade Reid
P.O. Box 842
Los Angeles, CA 42004

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Rana

Welcome!

Dear Rana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rana Cooley
6483 Aviation Ave Ap #950
Rancho Cucamonga, CA 8081

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Keefe

Welcome!

Dear Keefe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Keefe Clemons
9945 Laurel Rd. Ap #311
Los Angeles, CA 57037

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Recipe

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PAIRED BEST WITH: White Wine

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1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Marny

Welcome!

Dear Marny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Marny Mitchell
P.O. Box 310
Sacramento, CA 65258

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kelly

Welcome!

Dear Kelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Kelly Wilkerson
2175 42nd St.
Oakland, CA 12620

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Heather

Welcome!

Dear Heather,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Heather Wooten
P.O. Box 498
Long Beach, CA 17222

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Naida

Welcome!

Dear Naida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Naida Hawkins
5241 Westbury Ave Ap #822
San Diego, CA 21159

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nola

Welcome!

Dear Nola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nola Sharpe
1165 St St. Ap #258
Oakland, CA 83444

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Haley

Welcome!

Dear Haley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Haley Cotton
3601 Louisa Rd.
San Diego, CA 92272

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Burke

Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Burke Dennis
2039 3rd St.
Fresno, CA 41097

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lacy

Welcome!

Dear Lacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lacy Rodgers
9869 New Street
Oakland, CA 46641

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rebekah

Welcome!

Dear Rebekah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rebekah Cruz
6559 Woodpoint Ave Ap #183
Anaheim, CA 96960

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Neil Lott
6327 Marcus Street
Sacramento, CA 84116

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hamilton

Welcome!

Dear Hamilton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Hamilton Barker
2023 Just St. Ap #165
Santa Ana, CA 10819

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nicholas

Welcome!

Dear Nicholas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nicholas Gardner
5858 Old Rd.
Riverside, CA 86061

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Vanna

Welcome!

Dear Vanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vanna Macdonald
8457 Rugby Ave
Riverside, CA 49439

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Mufutau

Welcome!

Dear Mufutau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mufutau Allison
4613 Plymouth Rd. Ap #893
Santa Ana, CA 81574

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jana

Welcome!

Dear Jana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jana Davis
7651 Dahill Rd.
Santa Ana, CA 48165

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Levi

Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Levi Anthony
859 Willoughby Ave
San Jose, CA 96724

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Justin Landry
6426 Agate Rd. Ap #983
Los Angeles, CA 18279

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Wang Kim
P.O. Box 271
Oakland, CA 6725

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Declan

Welcome!

Dear Declan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Declan Richardson
5577 Louise Rd.
Anaheim, CA 53547

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Alexis

Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alexis Kane
P.O. Box 167
Santa Ana, CA 26752

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Bevis

Welcome!

Dear Bevis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bevis Lyons
4512 Lee Av.
Fresno, CA 57754

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Clark

Welcome!

Dear Clark,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Clark Allison
9482 Albany Av. Ap #843
San Diego, CA 977

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Callum

Welcome!

Dear Callum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Callum Kramer
4786 Chestnut St.
Long Beach, CA 53848

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Chaney

Welcome!

Dear Chaney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Chaney Hooper
6013 Goodwin Avenue Ap #147
Bakersfield, CA 87880

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Nehru

Welcome!

Dear Nehru,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Nehru Lancaster
P.O. Box 717
Los Angeles, CA 33615

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jerome

Welcome!

Dear Jerome,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Jerome Colon
4410 Bradford Avenue
Sacramento, CA 86924

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Maris

Welcome!

Dear Maris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Maris Horn
7971 Alton St.
Long Beach, CA 9225

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Selma

Welcome!

Dear Selma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Selma Ellis
P.O. Box 577
Oakland, CA 11617

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Olivia

Welcome!

Dear Olivia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Olivia Bullock
P.O. Box 262
Riverside, CA 27998

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Diana

Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Diana Joyner
P.O. Box 615
Rancho Cucamonga, CA 53078

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Herrod

Welcome!

Dear Herrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Herrod Elliott
4314 Shale Road Ap #951
San Diego, CA 41929

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Sophia

Welcome!

Dear Sophia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Sophia Hebert
922 Glenmore Ave
San Jose, CA 16251

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Quinn

Welcome!

Dear Quinn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Quinn Glass
6115 Bay St.
Fresno, CA 41861

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Camden

Welcome!

Dear Camden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Camden Shannon
P.O. Box 942
Bakersfield, CA 40086

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Kiayada

Welcome!

Dear Kiayada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Kiayada Byrd
7558 Brighton St.
Fresno, CA 72475

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Sawyer

Welcome!

Dear Sawyer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Sawyer Holden
7947 Woodhull Ave
Riverside, CA 19937

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sawyer

Welcome!

Dear Sawyer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Sawyer Cardenas
3163 Eagle St.
San Diego, CA 5536

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Brenden

Welcome!

Dear Brenden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Brenden Kelly
6206 Brighton Street Ap #698
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Josiah

Welcome!

Dear Josiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Josiah Mays
3378 Bryant Rd.
San Luis Obispo, CA 53763

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tallulah

Welcome!

Dear Tallulah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Tallulah Dyer
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San Diego, CA 74302

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Donovan

Welcome!

Dear Donovan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Donovan Coleman
6602 Flatlands Avenue
Rancho Cucamonga, CA 33385

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hamilton

Welcome!

Dear Hamilton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hamilton Bennett
P.O. Box 349
Rancho Cucamonga, CA 90351

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Armando

Welcome!

Dear Armando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Armando Emerson
3681 Devoe St.
Los Angeles, CA 84219

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Angelica

Welcome!

Dear Angelica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Angelica Abbott
2479 Ditmars Ave Ap #996
Riverside, CA 35886

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Danielle

Welcome!

Dear Danielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Danielle Hodges
P.O. Box 239
Oakland, CA 94255

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Fatima Barr
7318 Clark Road
Santa Ana, CA 5238

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Paul

Welcome!

Dear Paul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Paul Shelton
9154 Ocean Ave
Oakland, CA 25458

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome September

Welcome!

Dear September,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

September Callahan
9582 Conduit Av. Ap #310
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rudyard

Welcome!

Dear Rudyard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Rudyard Reynolds
P.O. Box 872
Fresno, CA 20348

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kiara

Welcome!

Dear Kiara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kiara Conway
880 Bokee Road Ap #269
Sacramento, CA 22117

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Wallace

Welcome!

Dear Wallace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Wallace Reilly
3487 Seaview Av.
San Jose, CA 12893

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Todd

Welcome!

Dear Todd,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Todd Harris
3655 2nd St.
San Fransisco, CA 72025

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kai

Welcome!

Dear Kai,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kai Rasmussen
8622 Lewis Road
Riverside, CA 30283

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kirsten

Welcome!

Dear Kirsten,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kirsten Huber
8876 Shore Avenue
Santa Ana, CA 48417

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Chastity

Welcome!

Dear Chastity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Chastity Lindsey
P.O. Box 351
Los Angeles, CA 16008

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Quyn

Welcome!

Dear Quyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quyn Mcbride
9068 Krier St.
San Jose, CA 71495

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Price

Welcome!

Dear Price,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Price Hood
8271 Bay St. Ap #811
Sacramento, CA 95758

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Nichole

Welcome!

Dear Nichole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nichole Walls
1913 107th St. Ap #670
Sacramento, CA 94027

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Rhonda

Welcome!

Dear Rhonda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Rhonda Fletcher
P.O. Box 350
Anaheim, CA 63404

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Halee

Welcome!

Dear Halee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Halee Lowery
9408 Beach Street
Fresno, CA 33286

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alana

Welcome!

Dear Alana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Alana Joyner
2984 Cypress Ave
San Fransisco, CA 2879

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Recipe

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PAIRED BEST WITH: Red Wine

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3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dana Wyatt
7984 Nassau Road Ap #904
Long Beach, CA 19451

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tasha

Welcome!

Dear Tasha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tasha Santiago
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Oakland, CA 30255

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Zena

Welcome!

Dear Zena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zena Alvarez
3378 Bay Rd.
San Fransisco, CA 43504

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Howard

Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Howard Armstrong
P.O. Box 685
Oakland, CA 9967

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Colt

Welcome!

Dear Colt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Colt Mayer
P.O. Box 253
Anaheim, CA 82724

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cairo

Welcome!

Dear Cairo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Cairo Schneider
2008 Pleasant St. Ap #868
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kristen

Welcome!

Dear Kristen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Kristen Luna
7666 Pulaski Avenue
Sacramento, CA 13461

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ivor

Welcome!

Dear Ivor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Ivor Jennings
P.O. Box 445
Santa Ana, CA 94861

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Maisie

Welcome!

Dear Maisie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Maisie Porter
7498 4th Rd. Ap #920
Fresno, CA 24875

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome McKenzie

Welcome!

Dear McKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

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Prepared especially for Gold Member

McKenzie Copeland
6635 8th Rd. Ap #852
Long Beach, CA 80722

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Vivien

Welcome!

Dear Vivien,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vivien Cabrera
9704 Brighton Road Ap #144
Riverside, CA 49049

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Katelyn

Welcome!

Dear Katelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Katelyn Barker
7073 Newkirk Ave Ap #364
San Diego, CA 21335

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Rhoda

Welcome!

Dear Rhoda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rhoda Lindsay
3349 11th Avenue
Long Beach, CA 21646

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Imani

Welcome!

Dear Imani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Imani Mathews
9938 Crooke Street Ap #483
San Luis Obispo, CA 86201

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Eleanor

Welcome!

Dear Eleanor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Eleanor Rojas
P.O. Box 526
San Fransisco, CA 10110

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Recipe

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PAIRED BEST WITH: White Wine

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1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kasper Knox
4337 Lawrence Rd.
Santa Ana, CA 29361

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1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Aristotle

Welcome!

Dear Aristotle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Aristotle White
4112 Brighton Rd. Ap #835
Bakersfield, CA 92509

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Iona

Welcome!

Dear Iona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Iona Harris
3864 Hubbard Av.
Los Angeles, CA 14453

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ori

Welcome!

Dear Ori,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ori Robles
8524 Norfolk Street
San Jose, CA 5888

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Medge

Welcome!

Dear Medge,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Medge Goodwin
8520 Junius Ave Ap #813
Long Beach, CA 50727

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Erin

Welcome!

Dear Erin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Erin Stafford
783 Garfield Av.
Los Angeles, CA 94697

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shana

Welcome!

Dear Shana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shana Glass
602 Pitkin Av.
Riverside, CA 52733

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Herrod

Welcome!

Dear Herrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Herrod Christensen
7647 Skidmore Rd. Ap #928
Sacramento, CA 39424

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Rae

Welcome!

Dear Rae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Rae Ware
8111 Court Rd. Ap #688
Bakersfield, CA 5290

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Gay

Welcome!

Dear Gay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Gay Waller
8096 Henry Rd. Ap #181
San Diego, CA 91367

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ori

Welcome!

Dear Ori,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ori Gallegos
8323 Beach Ave
San Luis Obispo, CA 49770

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ciaran

Welcome!

Dear Ciaran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Ciaran Pacheco
1496 Matthews Avenue Ap #407
Riverside, CA 74735

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kristen

Welcome!

Dear Kristen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Kristen Best
8648 Olean Rd.
Bakersfield, CA 1707

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Justine

Welcome!

Dear Justine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Justine Wilkinson
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Los Angeles, CA 58304

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Nathaniel

Welcome!

Dear Nathaniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nathaniel Brock
6400 Herkimer Street
Los Angeles, CA 96975

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Devin

Welcome!

Dear Devin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Devin Mcmahon
4821 Celeste Rd.
San Jose, CA 64733

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ethan

Welcome!

Dear Ethan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Ethan Stanton
3782 Emerald Rd.
San Luis Obispo, CA 93140

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Alexis

Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Alexis Garner
7198 Glenmore Rd. Ap #483
Rancho Cucamonga, CA 15433

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Cain

Welcome!

Dear Cain,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cain Klein
5729 Avenue Av. Ap #723
Rancho Cucamonga, CA 69875

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alvin

Welcome!

Dear Alvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Alvin Lynn
9694 Brighton Ave
Los Angeles, CA 13354

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Yoshi

Welcome!

Dear Yoshi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Yoshi Good
9108 Glenmore Av. Ap #460
Sacramento, CA 56282

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Recipe

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PAIRED BEST WITH: Red Wine

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Marvin

Welcome!

Dear Marvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Marvin Elliott
P.O. Box 173
Riverside, CA 39113

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Deanna

Welcome!

Dear Deanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Deanna Walls
2404 Louisa Av.
Anaheim, CA 5869

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Caesar

Welcome!

Dear Caesar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Caesar Hughes
9196 Mersereau St.
Rancho Cucamonga, CA 71589

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jayme

Welcome!

Dear Jayme,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Jayme Potter
4773 19th Street
San Luis Obispo, CA 31079

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Brittany

Welcome!

Dear Brittany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Brittany Chan
2919 Brighton Av. Ap #325
Rancho Cucamonga, CA 44703

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Judah

Welcome!

Dear Judah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Judah Stanley
6556 21st St. Ap #109
Long Beach, CA 50682

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Sawyer

Welcome!

Dear Sawyer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sawyer Hayden
P.O. Box 609
San Luis Obispo, CA 41542

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Micah Pickett
P.O. Box 253
Anaheim, CA 12418

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Michelle

Welcome!

Dear Michelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Michelle Herrera
3636 Stryker Ave Ap #821
San Diego, CA 41791

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hayes

Welcome!

Dear Hayes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Hayes Velez
591 Just St.
San Luis Obispo, CA 62200

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Timon

Welcome!

Dear Timon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Timon Love
553 6th Rd. Ap #640
Fresno, CA 51271

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bryar

Welcome!

Dear Bryar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Bryar Freeman
166 Hope Rd.
Santa Ana, CA 7433

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Blake

Welcome!

Dear Blake,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Blake Pope
4602 Olive Rd. Ap #226
San Luis Obispo, CA 52383

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Charissa

Welcome!

Dear Charissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Charissa Miranda
2848 Locust Avenue Ap #416
San Diego, CA 85247

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ross

Welcome!

Dear Ross,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ross Battle
P.O. Box 607
Bakersfield, CA 3462

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Alana

Welcome!

Dear Alana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Alana Brewer
7440 Lynch Rd.
San Fransisco, CA 30154

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Isadora

Welcome!

Dear Isadora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Isadora Reid
4710 Empire Ave Ap #419
San Fransisco, CA 29279

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Candace

Welcome!

Dear Candace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Candace Delaney
P.O. Box 836
Fresno, CA 74039

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Anika

Welcome!

Dear Anika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Anika James
4901 Veronica St. Ap #954
Rancho Cucamonga, CA 84949

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Todd

Welcome!

Dear Todd,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Todd Torres
5034 1st Ave
Los Angeles, CA 23315

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dorothy

Welcome!

Dear Dorothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dorothy Garcia
3022 Garden St.
Santa Ana, CA 87498

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Elaine

Welcome!

Dear Elaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Elaine Gibbs
P.O. Box 362
Riverside, CA 90088

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dieter

Welcome!

Dear Dieter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Dieter Hogan
8443 Polhemus Rd. Ap #567
San Diego, CA 10772

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ocean

Welcome!

Dear Ocean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Ocean Roth
713 12th Av. Ap #577
Oakland, CA 34374

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Philip

Welcome!

Dear Philip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Philip Brown
3547 Brighton Road
Bakersfield, CA 13332

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Farrah

Welcome!

Dear Farrah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Farrah Serrano
6739 6th Ave
Santa Ana, CA 81011

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Irma

Welcome!

Dear Irma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Irma Britt
9584 St Ave
Santa Ana, CA 40003

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Adele

Welcome!

Dear Adele,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Adele Newton
978 78th St.
San Jose, CA 35066

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Eric

Welcome!

Dear Eric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Eric Suarez
5306 21st Road
Los Angeles, CA 54074

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Abdul

Welcome!

Dear Abdul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Abdul Larsen
3582 Stillwell Road Ap #507
San Jose, CA 92347

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kay

Welcome!

Dear Kay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Kay Mullins
935 Linden Rd.
Sacramento, CA 49095

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Lila

Welcome!

Dear Lila,

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Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Lila Bruce
2680 1st Road
San Fransisco, CA 56027

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PAIRED BEST WITH: White Wine

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1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Cecilia

Welcome!

Dear Cecilia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Cecilia Torres
9342 Auburn St.
Long Beach, CA 35573

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Calvin Gilliam
1334 Tudor Street Ap #566
Fresno, CA 32104

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Raja

Welcome!

Dear Raja,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Raja Morgan
1625 St Rd. Ap #667
Santa Ana, CA 29810

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Armando

Welcome!

Dear Armando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Armando Valentine
7115 Avenue Rd. Ap #720
San Jose, CA 79079

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Adena

Welcome!

Dear Adena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Adena Robinson
1956 Borinquen Street Ap #905
San Fransisco, CA 27142

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Blaze Romero
3843 Colonial Rd. Ap #570
Santa Ana, CA 66578

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lynn

Welcome!

Dear Lynn,

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lynn Holland
2670 Reeve St.
Santa Ana, CA 42880

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dylan

Welcome!

Dear Dylan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Dylan Branch
2867 Noble Avenue
San Fransisco, CA 48977

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lael

Welcome!

Dear Lael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Lael Gomez
4607 Coffey Av. Ap #697
Bakersfield, CA 26026

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Joan

Welcome!

Dear Joan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Joan Berger
982 Dover Road
San Luis Obispo, CA 12260

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Coby

Welcome!

Dear Coby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Coby Rosario
5036 Stonewall Street
Bakersfield, CA 65448

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Gretchen

Welcome!

Dear Gretchen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Gretchen Luna
1700 Kenilworth Avenue
San Diego, CA 4820

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Gemma

Welcome!

Dear Gemma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Gemma Haynes
7593 View Rd. Ap #537
Anaheim, CA 90671

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Chaney

Welcome!

Dear Chaney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chaney Booth
2285 Marcy Av. Ap #582
San Fransisco, CA 82232

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Callie

Welcome!

Dear Callie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Callie Pacheco
2750 Rewe Ave
San Jose, CA 97618

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Chase

Welcome!

Dear Chase,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Chase Baird
4007 Adler Rd. Ap #120
Riverside, CA 14574

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Yolanda

Welcome!

Dear Yolanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Yolanda Knapp
P.O. Box 761
Santa Ana, CA 31463

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Thomas

Welcome!

Dear Thomas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Thomas Thomas
2786 Webers Rd.
Riverside, CA 28677

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Felix

Welcome!

Dear Felix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Felix Buckley
P.O. Box 692
Rancho Cucamonga, CA 68914

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hoyt

Welcome!

Dear Hoyt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hoyt Whitley
3756 Orange Ave Ap #844
Riverside, CA 19947

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Medge

Welcome!

Dear Medge,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Medge Hinton
3614 Losee St.
Rancho Cucamonga, CA 95056

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Burke

Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Burke Pruitt
P.O. Box 690
Anaheim, CA 43189

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Fleur

Welcome!

Dear Fleur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Fleur Short
732 Middleton Rd.
Sacramento, CA 74293

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Barbara

Welcome!

Dear Barbara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Barbara Burnett
P.O. Box 718
Bakersfield, CA 69741

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Robin

Welcome!

Dear Robin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Robin Powell
4869 Kimball Rd.
San Jose, CA 21845

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Samson

Welcome!

Dear Samson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Samson Bennett
3781 Barlow Rd. Ap #993
San Diego, CA 6278

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kennedy

Welcome!

Dear Kennedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Kennedy Sherman
5001 Dakota St.
Santa Ana, CA 53617

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Shad

Welcome!

Dear Shad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shad Cooke
P.O. Box 781
Riverside, CA 96919

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Dylan

Welcome!

Dear Dylan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Dylan Ross
4748 Kimball Rd. Ap #952
Riverside, CA 90065

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Claire

Welcome!

Dear Claire,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Claire French
6839 Hemlock Road
San Luis Obispo, CA 51855

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tashya

Welcome!

Dear Tashya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Tashya Watkins
4424 Stryker Av.
Bakersfield, CA 36781

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Sean Little
2454 Metropolitan Road
Rancho Cucamonga, CA 91218

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Alexandra

Welcome!

Dear Alexandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Alexandra Collins
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Los Angeles, CA 57860

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¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Andrew

Welcome!

Dear Andrew,

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Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Andrew Watkins
6660 Varick Rd. Ap #455
Los Angeles, CA 91613

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Matthew

Welcome!

Dear Matthew,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Matthew Dean
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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Miriam

Welcome!

Dear Miriam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Miriam Morrow
P.O. Box 578
Oakland, CA 57615

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Knox

Welcome!

Dear Knox,

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Prepared especially for Gold Member

Knox Copeland
9073 Veronica Avenue Ap #443
San Jose, CA 59644

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Hadassah

Welcome!

Dear Hadassah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hadassah Santos
7119 5th Ave
San Diego, CA 28476

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Helen

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Dear Helen,

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Prepared especially for Platinum Member

Helen Lester
9201 Freeman St.
Oakland, CA 58658

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ima

Welcome!

Dear Ima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Ima Roach
9938 Kingsland Rd.
Oakland, CA 20731

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Lawrence

Welcome!

Dear Lawrence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lawrence Simmons
3075 11th Road
Santa Ana, CA 17835

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Caleb

Welcome!

Dear Caleb,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Caleb Owens
P.O. Box 931
Anaheim, CA 73812

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Vincent

Welcome!

Dear Vincent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vincent Vazquez
P.O. Box 310
Los Angeles, CA 72230

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Gemma

Welcome!

Dear Gemma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Gemma Johnson
8785 Sunnyside Road Ap #571
Long Beach, CA 44455

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Carol

Welcome!

Dear Carol,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Carol Caldwell
3314 Seacoast Street
Rancho Cucamonga, CA 29813

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Blaze Love
1744 10th Av.
Anaheim, CA 9803

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Molly

Welcome!

Dear Molly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Molly Simon
1846 1st St.
Riverside, CA 91496

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ayanna

Welcome!

Dear Ayanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Ayanna Ellis
3932 Bay Rd.
San Luis Obispo, CA 53924

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Stone

Welcome!

Dear Stone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Stone Buckley
5051 95th Avenue Ap #251
Riverside, CA 72047

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Baxter

Welcome!

Dear Baxter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Baxter Jacobson
6465 Sterling Street Ap #188
Sacramento, CA 22241

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zenaida

Welcome!

Dear Zenaida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zenaida Nielsen
7122 Chestnut Rd. Ap #162
San Jose, CA 19719

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hanae

Welcome!

Dear Hanae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Hanae Jackson
253 Bay Street
San Diego, CA 9338

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Audrey

Welcome!

Dear Audrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Audrey Frost
P.O. Box 908
San Jose, CA 31183

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Levi

Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Levi Stanley
P.O. Box 655
San Jose, CA 48884

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Hiram

Welcome!

Dear Hiram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hiram Snow
3365 Beayer Avenue
Riverside, CA 40666

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Justin Summers
5971 Murdock Rd.
Bakersfield, CA 48337

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ulric

Welcome!

Dear Ulric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ulric Fleming
6029 Fuller St. Ap #313
San Diego, CA 49491

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Mohammad

Welcome!

Dear Mohammad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Mohammad Anthony
3034 Gardner St. Ap #325
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Oliver

Welcome!

Dear Oliver,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Oliver Manning
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San Jose, CA 564

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nayda

Welcome!

Dear Nayda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Nayda Oneal
P.O. Box 215
San Luis Obispo, CA 54240

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Brock

Welcome!

Dear Brock,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brock Olson
6591 Mayfair Rd.
San Diego, CA 33091

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cedric

Welcome!

Dear Cedric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Cedric Walters
1431 Bushwick St.
San Luis Obispo, CA 49107

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Karina

Welcome!

Dear Karina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Karina Burks
P.O. Box 861
San Fransisco, CA 14094

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lacy

Welcome!

Dear Lacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Lacy Oconnor
P.O. Box 809
Los Angeles, CA 97912

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Amena

Welcome!

Dear Amena,

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Amena Lawrence
2247 Henderson Av.
San Luis Obispo, CA 79024

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kyla

Welcome!

Dear Kyla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kyla Potts
4210 Willoughby Road Ap #825
San Fransisco, CA 68068

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Sydney

Welcome!

Dear Sydney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sydney Wolfe
4208 8th Street Ap #242
Los Angeles, CA 46525

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dillon Harmon
7067 Bay Rd.
Riverside, CA 59302

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lev

Welcome!

Dear Lev,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lev Gomez
P.O. Box 530
Rancho Cucamonga, CA 88798

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Libby

Welcome!

Dear Libby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Libby Stephens
P.O. Box 181
Long Beach, CA 53183

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Garth

Welcome!

Dear Garth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Garth Middleton
4929 Poplar St.
San Luis Obispo, CA 29386

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Beck

Welcome!

Dear Beck,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Beck Frye
P.O. Box 547
Rancho Cucamonga, CA 80994

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Colton

Welcome!

Dear Colton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Colton Melton
9566 34th Ave
San Diego, CA 60742

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Amy

Welcome!

Dear Amy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Amy Alston
4532 Covert Rd.
San Fransisco, CA 1878

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Calvin Humphrey
7943 Kensington Street Ap #814
San Luis Obispo, CA 89238

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome John

Welcome!

Dear John,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

John Rollins
P.O. Box 107
Anaheim, CA 88434

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Martha

Welcome!

Dear Martha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Martha Orr
1583 Mill St. Ap #539
San Jose, CA 73114

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Reagan

Welcome!

Dear Reagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Reagan Villarreal
230 Prospect St.
Riverside, CA 79672

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rylee

Welcome!

Dear Rylee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Rylee James
9609 Grattan Rd.
Anaheim, CA 26648

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Channing

Welcome!

Dear Channing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Channing Waller
492 Oceanview Rd.
Rancho Cucamonga, CA 86196

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ira

Welcome!

Dear Ira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ira Massey
2284 Old Rd.
Riverside, CA 17632

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shelby

Welcome!

Dear Shelby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Shelby Salas
P.O. Box 299
Bakersfield, CA 54108

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Chester

Welcome!

Dear Chester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Chester Booth
P.O. Box 238
Fresno, CA 58722

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Dana Burks
8292 Dobbin Street
Riverside, CA 65897

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Aquila Cotton
5748 64th Avenue
Riverside, CA 53380

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Honorato

Welcome!

Dear Honorato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Honorato Harmon
P.O. Box 817
Fresno, CA 23781

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Timon

Welcome!

Dear Timon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Timon Sandoval
9234 Banker Av.
San Diego, CA 4012

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dakota

Welcome!

Dear Dakota,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Dakota Lowery
765 Somers St.
Rancho Cucamonga, CA 13501

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Magee Chapman
P.O. Box 163
Bakersfield, CA 44198

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Recipe

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1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Elton

Welcome!

Dear Elton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Elton Erickson
P.O. Box 966
San Diego, CA 33492

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Shay

Welcome!

Dear Shay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shay Burgess
P.O. Box 395
Rancho Cucamonga, CA 51505

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Norman

Welcome!

Dear Norman,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Norman Michael
P.O. Box 131
Long Beach, CA 76352

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Elvis

Welcome!

Dear Elvis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Elvis Combs
1179 6th Avenue Ap #216
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cassandra

Welcome!

Dear Cassandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Cassandra Strong
9928 Ten St.
Fresno, CA 48638

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Susan

Welcome!

Dear Susan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Susan Fowler
1142 Neck St. Ap #397
San Luis Obispo, CA 1300

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jackson

Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jackson Walton
P.O. Box 228
Oakland, CA 33170

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jaden

Welcome!

Dear Jaden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Jaden Rose
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Sacramento, CA 30179

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Paloma

Welcome!

Dear Paloma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Paloma Gross
9225 Brighton Rd.
Santa Ana, CA 78739

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Sharon

Welcome!

Dear Sharon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sharon Oneal
8547 38th Rd. Ap #840
San Diego, CA 3146

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Patrick

Welcome!

Dear Patrick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Patrick Joseph
5122 Brighton Ave
San Diego, CA 49501

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Iona

Welcome!

Dear Iona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Iona Mcintosh
7607 Christopher St.
San Fransisco, CA 67046

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sopoline

Welcome!

Dear Sopoline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Sopoline Benton
660 Martense St. Ap #546
Anaheim, CA 41995

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome April

Welcome!

Dear April,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

April Navarro
P.O. Box 903
San Jose, CA 89405

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Tamekah

Welcome!

Dear Tamekah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Tamekah Downs
8818 St St.
Anaheim, CA 81448

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Kasper Sykes
7870 Arion Rd.
San Luis Obispo, CA 11485

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dexter

Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Dexter Schmidt
5555 2nd Ave
Long Beach, CA 34588

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Virginia

Welcome!

Dear Virginia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Virginia Baxter
8793 Coleridge Street
Riverside, CA 69343

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Josiah

Welcome!

Dear Josiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Josiah Good
6399 Cypress Road
Long Beach, CA 38776

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jocelyn

Welcome!

Dear Jocelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jocelyn Brewer
350 6th Rd. Ap #962
Fresno, CA 64934

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Latifah

Welcome!

Dear Latifah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Latifah Ferrell
2237 View Ave
Anaheim, CA 63743

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jacob

Welcome!

Dear Jacob,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jacob Chan
3654 Village Street
Oakland, CA 67219

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome William

Welcome!

Dear William,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

William Robles
7115 Somers Rd.
Oakland, CA 51265

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Larissa

Welcome!

Dear Larissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Larissa Trevino
6225 Minna Rd. Ap #484
Oakland, CA 99714

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Russell

Welcome!

Dear Russell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Russell Oneil
P.O. Box 388
Long Beach, CA 65686

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Zachery Glenn
P.O. Box 628
Riverside, CA 25819

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Indira

Welcome!

Dear Indira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Indira Turner
P.O. Box 891
San Jose, CA 23742

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Tate

Welcome!

Dear Tate,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tate Phelps
P.O. Box 843
Fresno, CA 75677

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Carson

Welcome!

Dear Carson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Carson Benton
7637 Adler Av.
San Luis Obispo, CA 42986

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Randall

Welcome!

Dear Randall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Randall Baird
P.O. Box 903
Los Angeles, CA 83635

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jane

Welcome!

Dear Jane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jane Valenzuela
P.O. Box 440
Anaheim, CA 5574

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Alexis

Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alexis Cooley
P.O. Box 928
Bakersfield, CA 30884

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brenden

Welcome!

Dear Brenden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Brenden Wyatt
P.O. Box 898
Riverside, CA 28203

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Piper

Welcome!

Dear Piper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Piper Moon
5830 11th St. Ap #590
San Jose, CA 87653

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Yetta

Welcome!

Dear Yetta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Yetta Cross
2857 1st St.
Riverside, CA 56054

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jordan

Welcome!

Dear Jordan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Jordan Snider
P.O. Box 815
Sacramento, CA 33230

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Madison

Welcome!

Dear Madison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Madison Witt
P.O. Box 602
Oakland, CA 31027

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Vernon

Welcome!

Dear Vernon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Vernon Eaton
5727 Seton Street
Bakersfield, CA 76573

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dacey

Welcome!

Dear Dacey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Dacey Goodman
9893 Johns Av. Ap #709
San Jose, CA 97541

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cameran

Welcome!

Dear Cameran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Cameran Ferrell
9016 Glendale Av.
Bakersfield, CA 9166

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kevyn

Welcome!

Dear Kevyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Kevyn Hancock
7842 Seagate Ave
San Jose, CA 14916

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Hedley

Welcome!

Dear Hedley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Hedley Allen
P.O. Box 447
Santa Ana, CA 26749

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Tiger

Welcome!

Dear Tiger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Tiger Harrison
4080 Hampton Avenue Ap #508
Los Angeles, CA 28785

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Knox

Welcome!

Dear Knox,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Knox Randall
5916 22nd St. Ap #593
Riverside, CA 41602

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Josephine

Welcome!

Dear Josephine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Josephine Pate
P.O. Box 774
San Luis Obispo, CA 1164

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Hammett

Welcome!

Dear Hammett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Hammett Robbins
5317 Glen Street
Anaheim, CA 64732

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Eagan

Welcome!

Dear Eagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Eagan Mclean
P.O. Box 296
Sacramento, CA 8101

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Zelenia

Welcome!

Dear Zelenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zelenia Mcclain
8647 Clarendon Ave
Long Beach, CA 30002

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kerry

Welcome!

Dear Kerry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Kerry Long
P.O. Box 666
Anaheim, CA 68676

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Wyoming

Welcome!

Dear Wyoming,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Wyoming Camacho
5962 1st Rd.
Fresno, CA 37477

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Louis

Welcome!

Dear Louis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Louis Paul
5205 Sicklen Street
San Jose, CA 17083

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Linda

Welcome!

Dear Linda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Linda Lang
338 Lake Av.
San Diego, CA 5764

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rae

Welcome!

Dear Rae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Rae Alvarez
5859 Duffield St.
San Luis Obispo, CA 58336

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Rahim

Welcome!

Dear Rahim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rahim Gentry
8250 Coleman Rd.
Santa Ana, CA 84524

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mason

Welcome!

Dear Mason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mason Phillips
9772 Edwards St.
Bakersfield, CA 6769

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Wang Knapp
P.O. Box 694
Oakland, CA 58085

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Debra

Welcome!

Dear Debra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Debra Mcgee
2169 Little Ave Ap #232
Oakland, CA 24919

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Carolyn

Welcome!

Dear Carolyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Carolyn Ramirez
2816 Brighton Rd.
Riverside, CA 38497

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tatyana

Welcome!

Dear Tatyana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Tatyana Landry
864 Meserole St.
Anaheim, CA 59227

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

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Welcome!

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tatyana Maynard
3469 Trucklemans Rd.
Santa Ana, CA 52133

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Dana Garner
P.O. Box 725
San Fransisco, CA 24474

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Colin

Welcome!

Dear Colin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Colin Hurst
5596 39th Rd. Ap #602
San Luis Obispo, CA 58203

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Martina

Welcome!

Dear Martina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Martina Graham
1170 Dobbin Rd. Ap #979
Oakland, CA 35862

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Velma

Welcome!

Dear Velma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Velma Edwards
2544 Wogan Rd. Ap #473
Bakersfield, CA 10723

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Zeph

Welcome!

Dear Zeph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zeph Fischer
9703 Farragut Road
Rancho Cucamonga, CA 23222

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cheyenne

Welcome!

Dear Cheyenne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Cheyenne Rodgers
9473 Cranberry Ave
Rancho Cucamonga, CA 43247

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Coby

Welcome!

Dear Coby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Coby Williams
2211 Durland Ave
Santa Ana, CA 86423

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Sebastian

Welcome!

Dear Sebastian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Sebastian Vincent
1839 4th Rd.
Sacramento, CA 3250

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Justin Kirkland
6496 1st Rd. Ap #971
San Luis Obispo, CA 65096

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Scott

Welcome!

Dear Scott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Scott Stafford
1015 Beach Avenue Ap #537
Bakersfield, CA 59264

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Buckminster

Welcome!

Dear Buckminster,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Buckminster Ryan
P.O. Box 146
Fresno, CA 91205

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Dale

Welcome!

Dear Dale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Dale Fields
8405 Rutherford St. Ap #830
Long Beach, CA 97392

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Arsenio

Welcome!

Dear Arsenio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Arsenio Lowe
P.O. Box 441
Fresno, CA 54316

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Nevada

Welcome!

Dear Nevada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Nevada Cochran
564 Crown St.
San Fransisco, CA 85858

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Amena

Welcome!

Dear Amena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Amena Atkinson
3551 6th Rd.
San Jose, CA 58815

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Montana

Welcome!

Dear Montana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Montana Joyner
P.O. Box 606
Anaheim, CA 84472

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Wesley

Welcome!

Dear Wesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Wesley Frank
5017 St Road
San Jose, CA 86844

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Silas

Welcome!

Dear Silas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Silas Daniels
7488 Orient St.
Santa Ana, CA 15785

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PAIRED BEST WITH: White Wine

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1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Bradley

Welcome!

Dear Bradley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Bradley Dejesus
5319 Brooklyn Street Ap #715
Santa Ana, CA 28367

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Denise

Welcome!

Dear Denise,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Denise Benjamin
P.O. Box 263
San Fransisco, CA 60581

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kennan

Welcome!

Dear Kennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Kennan Hammond
8999 Dennett St.
Riverside, CA 32339

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sybill

Welcome!

Dear Sybill,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Sybill Garrett
8528 Farragut Rd.
San Jose, CA 73093

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Timon

Welcome!

Dear Timon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Timon Ferguson
7537 Montgomery St. Ap #925
Riverside, CA 59992

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PAIRED BEST WITH: White Wine

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½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
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	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
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VIN NOIR

Welcome Hall

Welcome!

Dear Hall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Hall Dorsey
6630 Strickland Rd.
San Luis Obispo, CA 82835

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Raymond

Welcome!

Dear Raymond,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Raymond Emerson
605 Minna St.
Sacramento, CA 13349

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Bruno Tillman
9472 Drew Rd.
Riverside, CA 54674

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Brendan Barron
4997 Pearl Rd.
Anaheim, CA 56834

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Nash

Welcome!

Dear Nash,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nash Velazquez
4311 Gain Avenue Ap #305
Oakland, CA 37120

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jin

Welcome!

Dear Jin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jin Barrett
2568 Henderson Street
Los Angeles, CA 33564

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Valentine

Welcome!

Dear Valentine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Valentine Mathews
3141 7th Ave
Rancho Cucamonga, CA 13385

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jasmine

Welcome!

Dear Jasmine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Jasmine Hahn
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San Luis Obispo, CA 83697

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Emerson

Welcome!

Dear Emerson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Emerson Adkins
P.O. Box 618
Los Angeles, CA 50165

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Darrel

Welcome!

Dear Darrel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Darrel Sampson
826 Shell Ave
Santa Ana, CA 96076

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Wyoming

Welcome!

Dear Wyoming,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wyoming Hebert
9218 Roder Ave Ap #875
Bakersfield, CA 35497

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Jolie Fuller
P.O. Box 640
Fresno, CA 68836

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Edan

Welcome!

Dear Edan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Edan Moore
P.O. Box 928
Fresno, CA 91010

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rhoda

Welcome!

Dear Rhoda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rhoda Keller
554 York Rd.
Bakersfield, CA 63130

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Karina

Welcome!

Dear Karina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Karina Rollins
P.O. Box 582
Oakland, CA 79333

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lewis

Welcome!

Dear Lewis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lewis Clayton
8642 Norwood Street
Sacramento, CA 97279

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jaime Rodriguez
6480 Louisiana Rd. Ap #114
Long Beach, CA 57406

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mara

Welcome!

Dear Mara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Mara Ramos
P.O. Box 117
Oakland, CA 32851

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cassidy

Welcome!

Dear Cassidy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Cassidy Serrano
7051 Anthony St.
Sacramento, CA 29174

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Carolyn

Welcome!

Dear Carolyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Carolyn Burch
2054 2nd St.
Oakland, CA 78161

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Griffith

Welcome!

Dear Griffith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Griffith David
6129 Howard Avenue Ap #859
Bakersfield, CA 70686

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cheryl

Welcome!

Dear Cheryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cheryl Carson
5561 Emmons St.
Riverside, CA 39283

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Phelan

Welcome!

Dear Phelan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Phelan Ingram
7182 Clymer St.
San Jose, CA 93793

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ivan

Welcome!

Dear Ivan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ivan Robbins
3309 Bay St.
San Fransisco, CA 44787

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Allen Nash
1480 Ralph Avenue Ap #163
Sacramento, CA 24893

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jaime Skinner
5730 99th Rd. Ap #284
Santa Ana, CA 11101

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Imani

Welcome!

Dear Imani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Imani Hughes
648 Vermont Rd.
San Fransisco, CA 78580

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Mira

Welcome!

Dear Mira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Mira Figueroa
9242 Kossuth St.
San Diego, CA 57682

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Deacon

Welcome!

Dear Deacon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Deacon Faulkner
872 Washington Ave Ap #967
Long Beach, CA 43955

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Vivien

Welcome!

Dear Vivien,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Vivien Short
6787 Pence Rd. Ap #235
Long Beach, CA 96352

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dante

Welcome!

Dear Dante,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dante Sanford
P.O. Box 276
Rancho Cucamonga, CA 5919

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Desirae

Welcome!

Dear Desirae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Desirae Guerra
5943 Brighton Rd.
Bakersfield, CA 29706

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Coby

Welcome!

Dear Coby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Coby Short
6741 Brighton St.
San Luis Obispo, CA 45617

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Sebastian

Welcome!

Dear Sebastian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sebastian Leon
7192 Spencer St.
San Diego, CA 15513

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Chaim

Welcome!

Dear Chaim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Chaim Griffin
187 Bouck Rd.
Santa Ana, CA 6591

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ross

Welcome!

Dear Ross,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Ross Franks
4641 1st Street Ap #180
San Fransisco, CA 50951

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Frances

Welcome!

Dear Frances,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Frances Salinas
4207 2nd Avenue
Santa Ana, CA 22437

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Rashad

Welcome!

Dear Rashad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rashad Bridges
3497 1st Av.
Los Angeles, CA 55860

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Barbara

Welcome!

Dear Barbara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Barbara Haney
4169 St St. Ap #419
San Luis Obispo, CA 87719

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Cooper

Welcome!

Dear Cooper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Cooper Harrison
7053 Bay St.
Fresno, CA 50164

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Keane

Welcome!

Dear Keane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Keane Fuller
2635 Metrotech Rd. Ap #375
Rancho Cucamonga, CA 3780

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Troy

Welcome!

Dear Troy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Troy Bradshaw
2098 Franklin Avenue
Sacramento, CA 58691

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cheyenne

Welcome!

Dear Cheyenne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cheyenne Kramer
6809 Bay Av.
Santa Ana, CA 82836

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Damon

Welcome!

Dear Damon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Damon Duran
5336 Forbell Rd. Ap #500
Oakland, CA 249

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cooper

Welcome!

Dear Cooper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Cooper Santiago
7432 93rd Street
Fresno, CA 90941

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Luke

Welcome!

Dear Luke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Luke Gordon
4564 Gerritsen Rd.
Fresno, CA 4189

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lucas

Welcome!

Dear Lucas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lucas Nichols
P.O. Box 313
Long Beach, CA 96223

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Virginia

Welcome!

Dear Virginia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Virginia Houston
8269 Park Rd.
Sacramento, CA 57539

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Dalton

Welcome!

Dear Dalton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Dalton Shaffer
P.O. Box 470
Anaheim, CA 29495

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Josiah

Welcome!

Dear Josiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Josiah Snyder
P.O. Box 201
Anaheim, CA 32003

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Winifred

Welcome!

Dear Winifred,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Winifred Good
5310 Mac Rd.
Bakersfield, CA 1694

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Neve

Welcome!

Dear Neve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Neve Adams
6986 Desmond St. Ap #632
Los Angeles, CA 3864

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Chaney

Welcome!

Dear Chaney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

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Prepared especially for Platinum Member

Chaney Roman
P.O. Box 574
Bakersfield, CA 3638

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Boris

Welcome!

Dear Boris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Boris Hernandez
P.O. Box 751
Sacramento, CA 71634

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Wayne

Welcome!

Dear Wayne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wayne Potter
7140 Spencer St. Ap #651
Rancho Cucamonga, CA 8850

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Rae

Welcome!

Dear Rae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Rae Ayala
5986 Louisa Road Ap #290
San Luis Obispo, CA 12542

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Alan

Welcome!

Dear Alan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Alan Moreno
3606 34th St.
Bakersfield, CA 56606

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rina

Welcome!

Dear Rina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rina Parker
9081 Lott Av.
San Jose, CA 75137

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Breanna

Welcome!

Dear Breanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Breanna Herman
P.O. Box 395
Fresno, CA 48320

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Wendy

Welcome!

Dear Wendy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Wendy Randall
7501 Bokee St.
San Jose, CA 49882

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Yvette

Welcome!

Dear Yvette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Yvette Todd
P.O. Box 605
Rancho Cucamonga, CA 9843

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Xenos

Welcome!

Dear Xenos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Xenos Mooney
9645 Fenimore Street Ap #850
Los Angeles, CA 63405

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Aurelia

Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Aurelia Hoffman
3340 Ridgecrest Av.
Oakland, CA 90301

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Vivian

Welcome!

Dear Vivian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Vivian Torres
P.O. Box 281
Bakersfield, CA 89553

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Uriel

Welcome!

Dear Uriel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Uriel Cunningham
3408 Newkirk Ave
Oakland, CA 82932

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Keiko

Welcome!

Dear Keiko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Keiko Mcdaniel
7609 Beach Ave
Los Angeles, CA 165

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Flynn

Welcome!

Dear Flynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Flynn Small
2528 Dupont Road Ap #467
Fresno, CA 11706

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Todd

Welcome!

Dear Todd,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Todd Singleton
9422 106th St.
Bakersfield, CA 51150

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Xyla

Welcome!

Dear Xyla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Xyla Robinson
P.O. Box 214
Long Beach, CA 74505

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Melanie

Welcome!

Dear Melanie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Melanie Skinner
4517 Schenck Rd.
San Jose, CA 73259

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Nell

Welcome!

Dear Nell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Nell Fulton
P.O. Box 581
Los Angeles, CA 6179

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Alexis

Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Alexis Rosales
2954 Beach St.
Santa Ana, CA 33976

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Carter

Welcome!

Dear Carter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Carter Hutchinson
P.O. Box 696
Bakersfield, CA 86171

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Stacey

Welcome!

Dear Stacey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Stacey Williams
1319 Mother Ave
San Jose, CA 54747

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Elton

Welcome!

Dear Elton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Elton Hoover
P.O. Box 880
Anaheim, CA 79346

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Brandon

Welcome!

Dear Brandon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Brandon Griffin
204 Leonard Ave Ap #903
San Fransisco, CA 92231

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Gloria

Welcome!

Dear Gloria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gloria Forbes
988 Chase Road
Oakland, CA 98043

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sigourney

Welcome!

Dear Sigourney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Sigourney Gilmore
2721 Dupont Road Ap #555
Fresno, CA 24212

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Jermaine Ball
1359 Summit Road
Sacramento, CA 73179

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cyrus

Welcome!

Dear Cyrus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Cyrus Clemons
9931 Moffat Ave Ap #329
San Diego, CA 40665

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nell

Welcome!

Dear Nell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Nell Solomon
2793 End St. Ap #400
Sacramento, CA 30323

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Aspen

Welcome!

Dear Aspen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Aspen Rowland
P.O. Box 568
Oakland, CA 65421

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Aileen

Welcome!

Dear Aileen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Aileen Knox
P.O. Box 778
Riverside, CA 39406

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Todd

Welcome!

Dear Todd,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Todd Medina
8679 Stockholm Rd.
Sacramento, CA 86865

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Fulton

Welcome!

Dear Fulton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fulton Mcmillan
8792 Strickland Street
San Luis Obispo, CA 33607

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brendan Clayton
P.O. Box 740
Riverside, CA 73871

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lesley

Welcome!

Dear Lesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lesley Hodge
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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Amethyst

Welcome!

Dear Amethyst,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Amethyst Willis
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Pandora

Welcome!

Dear Pandora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Pandora Ayers
6456 Verona Rd.
Los Angeles, CA 77621

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Iris

Welcome!

Dear Iris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Iris Wilkerson
406 Jackson St.
Los Angeles, CA 82672

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Brandon

Welcome!

Dear Brandon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Brandon Rodriquez
9842 Wolf Av.
Sacramento, CA 77248

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Damian

Welcome!

Dear Damian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Damian Orr
P.O. Box 192
San Jose, CA 83519

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Ferdinand

Welcome!

Dear Ferdinand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ferdinand Bishop
P.O. Box 302
Rancho Cucamonga, CA 19489

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Arsenio

Welcome!

Dear Arsenio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Arsenio Houston
P.O. Box 249
Fresno, CA 35039

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Gray

Welcome!

Dear Gray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Gray Gill
4434 Plymouth Avenue Ap #441
Sacramento, CA 63529

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Brianna

Welcome!

Dear Brianna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Brianna Johnson
8961 Paerdegat Av.
Bakersfield, CA 79697

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lareina

Welcome!

Dear Lareina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Lareina Irwin
P.O. Box 625
San Diego, CA 31293

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Malcolm

Welcome!

Dear Malcolm,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Malcolm Mckee
2877 Shore Street
Long Beach, CA 55387

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Fredericka

Welcome!

Dear Fredericka,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Fredericka Brooks
P.O. Box 958
San Diego, CA 50084

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hasad

Welcome!

Dear Hasad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Hasad Simon
3143 Walker Road
Los Angeles, CA 30261

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Nelle

Welcome!

Dear Nelle,

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nelle Henry
713 Linwood Street
Rancho Cucamonga, CA 44631

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Reese

Welcome!

Dear Reese,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Reese Nicholson
P.O. Box 408
Oakland, CA 33988

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Galvin

Welcome!

Dear Galvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Galvin Norman
7292 Ryerson Street Ap #640
Bakersfield, CA 81878

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Akeem

Welcome!

Dear Akeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Akeem Deleon
1823 Chester St.
Los Angeles, CA 72369

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Bertha

Welcome!

Dear Bertha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bertha Mcmillan
9715 Miller Avenue
Rancho Cucamonga, CA 38537

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Alexis

Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Alexis Burton
9841 Grand Road
Sacramento, CA 35153

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alexandra

Welcome!

Dear Alexandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Alexandra Contreras
6791 Division Ave
Riverside, CA 65156

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Randall

Welcome!

Dear Randall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Randall Dickerson
4515 Atkins Rd.
San Luis Obispo, CA 29146

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Denton

Welcome!

Dear Denton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Platinum Member

Denton Boyle
2374 Cherry Road Ap #141
San Diego, CA 55631

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tyrone

Welcome!

Dear Tyrone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tyrone Dunlap
P.O. Box 346
Anaheim, CA 58223

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Xaviera

Welcome!

Dear Xaviera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Xaviera King
5258 53rd St.
San Luis Obispo, CA 23365

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Cameron

Welcome!

Dear Cameron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cameron Mcgowan
8361 Jefferson Avenue
San Jose, CA 5696

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Oleg

Welcome!

Dear Oleg,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Oleg Pennington
P.O. Box 315
San Jose, CA 2964

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Elaine

Welcome!

Dear Elaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Elaine Mcfarland
9490 Flatlands Road
Anaheim, CA 33763

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Signe

Welcome!

Dear Signe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Signe Farley
4679 Drew Avenue
Santa Ana, CA 25228

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Chanda

Welcome!

Dear Chanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chanda Prince
610 Lorimer Street Ap #662
Los Angeles, CA 37587

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Plato

Welcome!

Dear Plato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Plato West
8178 Creamer Rd.
San Fransisco, CA 75334

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kermit

Welcome!

Dear Kermit,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kermit Bernard
7792 Conover Rd.
Anaheim, CA 20499

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Samson

Welcome!

Dear Samson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Samson Shepherd
3529 44th Road
San Diego, CA 10844

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Andrew

Welcome!

Dear Andrew,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Andrew Ballard
8585 Bay Av.
San Diego, CA 21707

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Amber

Welcome!

Dear Amber,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Amber Pace
2212 Everett St.
Sacramento, CA 90261

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cade

Welcome!

Dear Cade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cade Lloyd
4783 Roder Road Ap #749
Fresno, CA 59153

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Kaseem

Welcome!

Dear Kaseem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Kaseem Harris
9018 9th Rd.
Fresno, CA 81589

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hedy

Welcome!

Dear Hedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Hedy Wagner
4645 Bay Rd.
San Luis Obispo, CA 66893

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Neville

Welcome!

Dear Neville,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Neville Rivas
7705 St Rd.
Long Beach, CA 24095

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Brendan Cain
P.O. Box 930
San Jose, CA 75187

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tanisha

Welcome!

Dear Tanisha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Tanisha Walton
7516 Tube Ave Ap #451
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Cara

Welcome!

Dear Cara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cara Burris
7571 Tudor Rd.
Anaheim, CA 31642

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Marcia

Welcome!

Dear Marcia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Marcia Swanson
8628 Congress Street
San Luis Obispo, CA 13466

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Shoshana

Welcome!

Dear Shoshana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Shoshana Johnston
649 10th Ave
Oakland, CA 97674

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cailin

Welcome!

Dear Cailin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Cailin Love
2962 Kay St.
Bakersfield, CA 92565

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Patience

Welcome!

Dear Patience,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Patience Dorsey
2135 Skidmore Rd. Ap #627
Los Angeles, CA 92268

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Caldwell

Welcome!

Dear Caldwell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Caldwell Guzman
7115 62nd Rd.
Fresno, CA 70056

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Salvador

Welcome!

Dear Salvador,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Salvador Mosley
7632 Kings Avenue Ap #580
Riverside, CA 88189

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Felix

Welcome!

Dear Felix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Felix Fulton
P.O. Box 566
San Jose, CA 26219

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome John

Welcome!

Dear John,

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Prepared especially for Silver Member

John Holland
9336 Meserole St.
San Diego, CA 51686

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Harriet

Welcome!

Dear Harriet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Harriet Brown
9490 Aviation St. Ap #170
Los Angeles, CA 23834

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Yuli

Welcome!

Dear Yuli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Yuli Slater
8172 54th Rd. Ap #938
Anaheim, CA 13252

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kessie

Welcome!

Dear Kessie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kessie Roach
3465 Boerum Rd. Ap #704
San Diego, CA 50078

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Zelda

Welcome!

Dear Zelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Zelda Hall
P.O. Box 988
Long Beach, CA 61423

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Finn

Welcome!

Dear Finn,

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Prepared especially for Gold Member

Finn Berger
2748 Avenue Ave
San Diego, CA 64856

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ezekiel

Welcome!

Dear Ezekiel,

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ezekiel Lester
2053 Aster Rd.
Riverside, CA 3784

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Taylor

Welcome!

Dear Taylor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Taylor Stone
2954 Ridge Rd. Ap #670
Sacramento, CA 38718

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lillith

Welcome!

Dear Lillith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Lillith Jacobson
P.O. Box 831
Rancho Cucamonga, CA 43223

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Madeline

Welcome!

Dear Madeline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Madeline Duke
4682 Hendrickson Rd.
Oakland, CA 19104

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Leonard

Welcome!

Dear Leonard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Leonard Ellis
8104 Duryea St.
Sacramento, CA 104

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Lewis

Welcome!

Dear Lewis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lewis Erickson
5581 Temple St.
Bakersfield, CA 64647

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Tatum

Welcome!

Dear Tatum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
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Prepared especially for Silver Member

Tatum Macdonald
7542 Kimball Road
Riverside, CA 79998

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Graiden

Welcome!

Dear Graiden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Graiden Burch
765 James St.
Rancho Cucamonga, CA 30923

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Mechelle Conner
9588 Bay Av.
San Jose, CA 17607

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Larissa

Welcome!

Dear Larissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Larissa Carpenter
P.O. Box 778
Sacramento, CA 75379

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Nadine

Welcome!

Dear Nadine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nadine Gallegos
3805 St Ave
Anaheim, CA 48007

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cameron

Welcome!

Dear Cameron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cameron Rutledge
P.O. Box 230
Los Angeles, CA 16719

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Urielle

Welcome!

Dear Urielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Urielle Harrison
8537 Metropolitan Avenue
Los Angeles, CA 63769

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Jonah

Welcome!

Dear Jonah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jonah Ramsey
P.O. Box 903
Bakersfield, CA 51726

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Brock

Welcome!

Dear Brock,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Brock Gibson
6852 Wallabout Rd. Ap #460
San Diego, CA 8551

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Steven

Welcome!

Dear Steven,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Steven Barlow
4869 Amboy Avenue
Santa Ana, CA 85733

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hilel

Welcome!

Dear Hilel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hilel Potter
1539 Garden Av. Ap #597
Rancho Cucamonga, CA 5308

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Olivia

Welcome!

Dear Olivia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Olivia Sharp
P.O. Box 969
San Fransisco, CA 75797

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Natalie

Welcome!

Dear Natalie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Natalie Hendrix
8775 Schroeders Av.
Santa Ana, CA 28603

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sasha

Welcome!

Dear Sasha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Sasha Tillman
P.O. Box 556
San Fransisco, CA 43458

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Eliana

Welcome!

Dear Eliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Eliana Patterson
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Long Beach, CA 95692

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Maggy

Welcome!

Dear Maggy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Maggy Ferguson
5810 Belmont St. Ap #953
Riverside, CA 57821

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Madonna

Welcome!

Dear Madonna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Madonna Puckett
P.O. Box 993
Long Beach, CA 74616

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Oprah

Welcome!

Dear Oprah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Oprah Acosta
4031 Flatlands Street
Sacramento, CA 40896

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Marsden

Welcome!

Dear Marsden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Marsden Berger
452 Lincoln St.
Los Angeles, CA 67123

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aquila Walters
P.O. Box 252
Long Beach, CA 71447

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Xantha

Welcome!

Dear Xantha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Xantha Lowe
P.O. Box 221
San Luis Obispo, CA 13253

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cole

Welcome!

Dear Cole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cole Schmidt
9110 Sumner St. Ap #132
San Luis Obispo, CA 40049

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Kenyon

Welcome!

Dear Kenyon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kenyon Evans
3952 Schroeders Road Ap #478
Bakersfield, CA 31915

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Mariam

Welcome!

Dear Mariam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mariam Barber
P.O. Box 827
Oakland, CA 29846

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Macy

Welcome!

Dear Macy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Macy Hogan
6383 41st Ave Ap #823
San Jose, CA 97862

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Hope

Welcome!

Dear Hope,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hope Campos
6831 Jamison Avenue Ap #266
San Jose, CA 89604

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Neil Steele
8390 Hull Street Ap #719
San Diego, CA 68751

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Lewis

Welcome!

Dear Lewis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lewis Garrett
P.O. Box 462
San Fransisco, CA 54103

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Stacy

Welcome!

Dear Stacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Stacy Kinney
7697 Pacific Road
Bakersfield, CA 55272

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Yeo

Welcome!

Dear Yeo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Yeo Oconnor
1349 Girard St.
San Fransisco, CA 99797

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Allen Cole
2164 Maspeth Rd. Ap #395
San Fransisco, CA 29339

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Lionel Mack
1108 41st Street Ap #127
San Fransisco, CA 69270

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kylee

Welcome!

Dear Kylee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kylee Robertson
9495 Roebling Rd.
Oakland, CA 84977

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Thomas

Welcome!

Dear Thomas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Thomas Moss
3047 Grand Road
San Fransisco, CA 10122

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Alexis

Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Alexis Rutledge
823 Dunne St.
Oakland, CA 74605

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Simone

Welcome!

Dear Simone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Simone Reese
9589 Bay Avenue
San Fransisco, CA 18927

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Myles

Welcome!

Dear Myles,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Myles Guerra
3332 Legion Rd. Ap #248
Bakersfield, CA 87139

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kasimir

Welcome!

Dear Kasimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kasimir Poole
2956 Jackson St. Ap #558
Los Angeles, CA 49565

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Abraham

Welcome!

Dear Abraham,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Abraham Russo
3939 16th St.
Fresno, CA 74778

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jana

Welcome!

Dear Jana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Jana Stanley
7822 4th Avenue
Bakersfield, CA 40335

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Bell

Welcome!

Dear Bell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bell Farmer
337 Hampton Rd.
Anaheim, CA 57989

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Wade

Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Wade Medina
P.O. Box 550
Santa Ana, CA 86566

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hall

Welcome!

Dear Hall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Hall Berg
6804 Interborough St. Ap #823
Rancho Cucamonga, CA 71515

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Mason

Welcome!

Dear Mason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Mason Casey
6586 Crystal Road
San Diego, CA 53040

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Gage

Welcome!

Dear Gage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gage Coleman
P.O. Box 207
Riverside, CA 75702

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Emi

Welcome!

Dear Emi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Emi Ball
2995 Jefferson Rd.
Oakland, CA 29820

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Lunea

Welcome!

Dear Lunea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Lunea Little
P.O. Box 590
Long Beach, CA 69757

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kevyn

Welcome!

Dear Kevyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kevyn Lee
8862 7th Avenue
San Fransisco, CA 53165

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Axel

Welcome!

Dear Axel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Axel Sloan
687 Truxton Avenue Ap #769
Oakland, CA 19758

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Dana Cole
8852 Oceanic Street Ap #858
Los Angeles, CA 95054

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Inga

Welcome!

Dear Inga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Inga Gentry
3548 Micieli Road
San Jose, CA 43896

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dennis

Welcome!

Dear Dennis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Dennis Moody
P.O. Box 746
Fresno, CA 92983

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Florence

Welcome!

Dear Florence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Florence Evans
422 2nd St.
Sacramento, CA 81989

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Kerry

Welcome!

Dear Kerry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kerry Weaver
3331 Beach St. Ap #302
Bakersfield, CA 32347

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Peter

Welcome!

Dear Peter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Peter Hogan
4875 71st Avenue
Los Angeles, CA 78191

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hillary

Welcome!

Dear Hillary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Hillary Fry
4257 Homecrest Av. Ap #248
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ulla

Welcome!

Dear Ulla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Ulla Clayton
P.O. Box 182
Riverside, CA 54548

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Orla

Welcome!

Dear Orla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Orla Franks
9618 Belmont Rd. Ap #451
Riverside, CA 13494

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Noah

Welcome!

Dear Noah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Noah Merritt
2968 Brighton Ave Ap #327
Long Beach, CA 90464

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Zephania

Welcome!

Dear Zephania,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Zephania Boyer
P.O. Box 922
Long Beach, CA 19018

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Violet

Welcome!

Dear Violet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Violet Mercer
9561 Will Rd. Ap #750
San Diego, CA 96491

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Noelle

Welcome!

Dear Noelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Noelle Lee
P.O. Box 372
San Fransisco, CA 46582

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Gretchen

Welcome!

Dear Gretchen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gretchen Horton
5594 Victor Rd.
San Luis Obispo, CA 62183

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Wade

Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wade Rhodes
3363 Neptune Avenue Ap #646
Bakersfield, CA 64859

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Anthony

Welcome!

Dear Anthony,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Anthony Rios
P.O. Box 955
San Diego, CA 31970

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ferdinand

Welcome!

Dear Ferdinand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Ferdinand Oneill
5201 Croton Street Ap #884
San Luis Obispo, CA 4510

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Barrett

Welcome!

Dear Barrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Barrett Ruiz
4198 Hyman St.
Riverside, CA 89212

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Sierra

Welcome!

Dear Sierra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sierra Fernandez
P.O. Box 970
Long Beach, CA 11129

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome September

Welcome!

Dear September,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

September Patel
P.O. Box 624
Rancho Cucamonga, CA 79354

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Grant

Welcome!

Dear Grant,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Grant Richards
P.O. Box 358
Los Angeles, CA 67406

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ruth

Welcome!

Dear Ruth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ruth Logan
860 Boyland Rd.
San Fransisco, CA 21611

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kylie

Welcome!

Dear Kylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kylie Herrera
3838 Oxford St. Ap #950
Santa Ana, CA 21251

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Natalie

Welcome!

Dear Natalie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Natalie Davenport
9130 Matthews Ave
Oakland, CA 87610

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Vladimir

Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Vladimir Garcia
P.O. Box 505
San Fransisco, CA 7941

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Malcolm

Welcome!

Dear Malcolm,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Malcolm Graves
2684 Ridge Av. Ap #678
Fresno, CA 92285

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Emery

Welcome!

Dear Emery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emery Stevens
P.O. Box 206
Bakersfield, CA 85520

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Vera

Welcome!

Dear Vera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vera Francis
7028 69th Av.
Sacramento, CA 40698

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Kenyon

Welcome!

Dear Kenyon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kenyon Craft
2546 Snediker St. Ap #653
San Fransisco, CA 44559

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ivy

Welcome!

Dear Ivy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ivy Santiago
420 Gold Rd.
San Diego, CA 91298

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Colby

Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Colby Acosta
6283 General Rd.
Rancho Cucamonga, CA 49963

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Adria

Welcome!

Dear Adria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Adria Osborn
9298 Avenue Rd.
San Jose, CA 75281

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Anthony

Welcome!

Dear Anthony,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Anthony Allison
P.O. Box 572
Fresno, CA 26311

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Kaseem

Welcome!

Dear Kaseem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Kaseem Hernandez
5928 Brighton Avenue
Long Beach, CA 77291

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Audra

Welcome!

Dear Audra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Audra Robertson
6869 Thatford Rd.
Santa Ana, CA 26470

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rebecca

Welcome!

Dear Rebecca,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Rebecca Aguilar
P.O. Box 707
Long Beach, CA 16751

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Jaden

Welcome!

Dear Jaden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jaden Morrow
5510 Front St. Ap #834
Fresno, CA 83052

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Ciara

Welcome!

Dear Ciara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Ciara Delaney
7119 Grand Street
Oakland, CA 82904

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Alfonso

Welcome!

Dear Alfonso,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Alfonso Jacobson
6009 8th Rd. Ap #662
Rancho Cucamonga, CA 77629

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Amity

Welcome!

Dear Amity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Amity Stewart
P.O. Box 408
San Luis Obispo, CA 20162

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Addison

Welcome!

Dear Addison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Addison Durham
567 Remsen Av. Ap #878
Los Angeles, CA 46557

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lara

Welcome!

Dear Lara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Lara Berger
6126 Madison Ave
Anaheim, CA 75647

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nayda

Welcome!

Dear Nayda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Nayda Clements
4565 Head Ave
San Fransisco, CA 31764

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PAIRED BEST WITH: Red Wine

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3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rina

Welcome!

Dear Rina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rina Kim
4429 Hanson St. Ap #638
Anaheim, CA 8959

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Summer

Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Summer Porter
3423 Turner St.
Long Beach, CA 25535

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Anne

Welcome!

Dear Anne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Anne Cardenas
3054 St Ave
San Diego, CA 7004

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hannah

Welcome!

Dear Hannah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hannah Peterson
9531 Montauk Street
San Diego, CA 63731

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Honorato

Welcome!

Dear Honorato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Honorato Melton
3332 Shell Ave Ap #787
Sacramento, CA 99708

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Lionel Noble
538 Montana Av.
San Diego, CA 3854

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Arthur

Welcome!

Dear Arthur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Arthur Whitehead
9417 Skidmore Street Ap #537
Bakersfield, CA 48407

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jessamine

Welcome!

Dear Jessamine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Jessamine Gonzalez
P.O. Box 593
Long Beach, CA 84648

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Chastity

Welcome!

Dear Chastity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Chastity Blackwell
5855 View Street Ap #305
San Fransisco, CA 39431

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Emerald

Welcome!

Dear Emerald,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Emerald Singleton
4793 Beach St.
Santa Ana, CA 19539

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Florence

Welcome!

Dear Florence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Florence Lindsey
4353 Brighton St.
Bakersfield, CA 83989

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Erasmus

Welcome!

Dear Erasmus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Erasmus Mcconnell
2788 Holly St.
San Fransisco, CA 47202

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Macey

Welcome!

Dear Macey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Macey Mcfadden
3059 Beach St.
San Jose, CA 86438

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Hyatt

Welcome!

Dear Hyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hyatt Conley
286 Grand Rd.
San Fransisco, CA 55556

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Zena

Welcome!

Dear Zena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zena Shepherd
9434 Nelson Street
Long Beach, CA 5175

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shea

Welcome!

Dear Shea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Shea Rose
6034 Guinness Avenue Ap #269
San Fransisco, CA 41300

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sierra

Welcome!

Dear Sierra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sierra Shepherd
P.O. Box 608
Bakersfield, CA 9627

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Lareina

Welcome!

Dear Lareina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Lareina Obrien
P.O. Box 816
San Luis Obispo, CA 44486

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Julian

Welcome!

Dear Julian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Julian Stokes
6269 1st Street
Oakland, CA 88090

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Melanie

Welcome!

Dear Melanie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Melanie Bush
5247 Gem St.
Long Beach, CA 27583

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Amal

Welcome!

Dear Amal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Amal Mckenzie
6781 45th Ave
Long Beach, CA 58370

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Sonia

Welcome!

Dear Sonia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Sonia Head
4412 Hill Av.
San Jose, CA 19995

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Zeph

Welcome!

Dear Zeph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Zeph Herring
P.O. Box 305
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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Meghan

Welcome!

Dear Meghan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Meghan Holmes
8895 53rd St.
Bakersfield, CA 61754

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Bo

Welcome!

Dear Bo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Bo Sims
7765 Kossuth Avenue
Riverside, CA 55073

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Uriel

Welcome!

Dear Uriel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Uriel Koch
P.O. Box 330
Anaheim, CA 47366

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Uriah

Welcome!

Dear Uriah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Uriah Carey
5500 Troy Av.
Los Angeles, CA 18863

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Avram

Welcome!

Dear Avram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Avram Stevenson
1523 Noll Road
San Luis Obispo, CA 28208

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Susan

Welcome!

Dear Susan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Susan Fox
8510 11th Ave
Sacramento, CA 94924

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Kamal

Welcome!

Dear Kamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Kamal Hooper
1713 19th Av.
Oakland, CA 71211

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Katelyn

Welcome!

Dear Katelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Katelyn Guerrero
9439 51st Avenue
San Jose, CA 46695

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Jena

Welcome!

Dear Jena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jena Schroeder
P.O. Box 602
Oakland, CA 94619

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ulysses

Welcome!

Dear Ulysses,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Ulysses Holden
2329 Bushwick St.
San Fransisco, CA 9681

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Rhoda

Welcome!

Dear Rhoda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Rhoda Ballard
3871 Jackson Street
San Luis Obispo, CA 84879

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Odette

Welcome!

Dear Odette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Odette French
P.O. Box 494
San Jose, CA 51029

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jenna

Welcome!

Dear Jenna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jenna Weeks
9882 47th St.
Santa Ana, CA 50377

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Amela

Welcome!

Dear Amela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Amela Floyd
4251 3 Av.
Fresno, CA 7003

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Fuller

Welcome!

Dear Fuller,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Fuller Joseph
5396 42nd Ave
San Diego, CA 73228

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Willa

Welcome!

Dear Willa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Willa Sykes
2843 45th Street
Anaheim, CA 89317

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Gretchen

Welcome!

Dear Gretchen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Gretchen Gillespie
P.O. Box 103
Los Angeles, CA 90470

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kaseem

Welcome!

Dear Kaseem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kaseem Head
4123 Macdougal Street Ap #180
Rancho Cucamonga, CA 79000

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Levi

Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Levi Gill
P.O. Box 146
Anaheim, CA 6112

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Armando

Welcome!

Dear Armando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Armando Mcmillan
4992 Flatlands Avenue Ap #391
Sacramento, CA 65615

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Aretha

Welcome!

Dear Aretha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Aretha Rice
P.O. Box 840
Santa Ana, CA 94598

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Fatima Baird
1998 Church Rd. Ap #958
Fresno, CA 58346

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Driscoll

Welcome!

Dear Driscoll,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Driscoll Kent
5882 Barbey Av. Ap #372
Oakland, CA 89067

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Alec

Welcome!

Dear Alec,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Alec Guerra
1177 59th St.
Rancho Cucamonga, CA 63424

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Shad

Welcome!

Dear Shad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Shad Lynch
8158 White St. Ap #342
Riverside, CA 17700

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Trevor

Welcome!

Dear Trevor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Trevor Andrews
3619 Utica St.
San Luis Obispo, CA 31227

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
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4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jerry

Welcome!

Dear Jerry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jerry Ware
403 Sea Street Ap #561
Riverside, CA 41707

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Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Quentin

Welcome!

Dear Quentin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Quentin Peterson
1380 Evergreen Av.
Rancho Cucamonga, CA 29245

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Galena

Welcome!

Dear Galena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Galena Kinney
6494 31st Road Ap #169
San Jose, CA 98816

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Connor

Welcome!

Dear Connor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Connor Morton
4837 Eyck Rd.
Oakland, CA 73942

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ira

Welcome!

Dear Ira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Ira Leon
P.O. Box 303
Santa Ana, CA 33754

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Recipe

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PAIRED BEST WITH: Red Wine

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12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Lillith

Welcome!

Dear Lillith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lillith Franks
4055 Emerald Street
Santa Ana, CA 38782

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Tanya Talley
7343 Amherst Rd. Ap #747
Riverside, CA 37919

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Nasim

Welcome!

Dear Nasim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Nasim Lamb
P.O. Box 643
San Fransisco, CA 66165

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Mechelle Gilmore
8169 7th Road
Oakland, CA 41761

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Kelsey

Welcome!

Dear Kelsey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Kelsey Castillo
8027 Keen St.
Long Beach, CA 66301

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
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Welcome Basia

Welcome!

Dear Basia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Basia Fleming
6605 2nd Street Ap #842
Sacramento, CA 29580

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Willa

Welcome!

Dear Willa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Willa Allison
6561 Coffey Av. Ap #185
San Fransisco, CA 13398

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jolene

Welcome!

Dear Jolene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jolene Schultz
4459 10th Ave
Bakersfield, CA 32131

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dieter

Welcome!

Dear Dieter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Dieter Knowles
9373 Narrows Road Ap #900
Rancho Cucamonga, CA 98065

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Brody

Welcome!

Dear Brody,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Brody Nelson
P.O. Box 881
Bakersfield, CA 97274

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Mary

Welcome!

Dear Mary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Mary Mcknight
P.O. Box 205
San Luis Obispo, CA 35077

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Katell

Welcome!

Dear Katell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Katell Park
1855 Lyme Street Ap #112
Riverside, CA 88412

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Suki

Welcome!

Dear Suki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Suki Hodges
5973 Columbus Av. Ap #513
Rancho Cucamonga, CA 72416

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Chancellor

Welcome!

Dear Chancellor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Chancellor Obrien
8144 Jerome Street
Santa Ana, CA 91960

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dillon Carson
3584 Norwood Road
Fresno, CA 91535

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Leah

Welcome!

Dear Leah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leah Norris
573 Railroad Rd. Ap #461
Sacramento, CA 23997

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Isaiah

Welcome!

Dear Isaiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Isaiah Pierce
9390 Bleecker Av. Ap #195
Oakland, CA 27626

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Patrick

Welcome!

Dear Patrick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Patrick Hancock
4489 Brighton Ave
Sacramento, CA 72004

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jackson

Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jackson Castaneda
P.O. Box 651
Oakland, CA 28877

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hedwig

Welcome!

Dear Hedwig,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hedwig Nguyen
9113 Ellery St. Ap #954
Santa Ana, CA 7740

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Amelia

Welcome!

Dear Amelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Amelia Hamilton
P.O. Box 265
Anaheim, CA 45377

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kermit

Welcome!

Dear Kermit,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kermit Ayers
1488 Chase St.
Rancho Cucamonga, CA 55866

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Leila

Welcome!

Dear Leila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leila Snider
P.O. Box 897
San Fransisco, CA 62505

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Plato

Welcome!

Dear Plato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Plato England
7973 Hamilton Rd.
Bakersfield, CA 91437

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Bradley

Welcome!

Dear Bradley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Bradley Rasmussen
P.O. Box 366
Sacramento, CA 32562

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Kadeem

Welcome!

Dear Kadeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Kadeem Clark
4300 Bokee Ave Ap #608
Bakersfield, CA 13873

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Penelope

Welcome!

Dear Penelope,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Penelope Rocha
P.O. Box 240
Long Beach, CA 18963

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Beatrice

Welcome!

Dear Beatrice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Beatrice Kelley
2255 Fay St. Ap #948
Long Beach, CA 54799

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Noel

Welcome!

Dear Noel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Noel Brown
P.O. Box 513
San Fransisco, CA 20485

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Nathan

Welcome!

Dear Nathan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nathan Noble
1009 Herkimer Street
Sacramento, CA 10144

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Laura

Welcome!

Dear Laura,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Laura Golden
3523 Wolf Rd.
Rancho Cucamonga, CA 27741

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Katelyn

Welcome!

Dear Katelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Katelyn Gross
6920 Columbia Ave
Rancho Cucamonga, CA 81406

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Eliana

Welcome!

Dear Eliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Eliana Clay
P.O. Box 606
Sacramento, CA 82202

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dana Hood
P.O. Box 133
San Fransisco, CA 56810

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Eagan

Welcome!

Dear Eagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Eagan Maldonado
1256 Flatbush Av. Ap #871
Fresno, CA 43440

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Alana

Welcome!

Dear Alana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Alana Coleman
P.O. Box 282
Los Angeles, CA 903

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Evelyn

Welcome!

Dear Evelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Evelyn Dillon
P.O. Box 179
Bakersfield, CA 49909

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ruth

Welcome!

Dear Ruth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ruth Clements
9703 Brighton St. Ap #602
Riverside, CA 665

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Akeem

Welcome!

Dear Akeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Akeem Durham
7222 George Rd.
Long Beach, CA 51862

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tanya Lynch
201 4th Rd.
Long Beach, CA 4791

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Lester

Welcome!

Dear Lester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lester Baker
1187 Mc Rd.
Santa Ana, CA 88997

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Merritt

Welcome!

Dear Merritt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Merritt Ward
P.O. Box 816
Anaheim, CA 28217

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Orson

Welcome!

Dear Orson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Orson Montoya
1584 49th Road Ap #992
Santa Ana, CA 58535

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Emi

Welcome!

Dear Emi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emi Odonnell
4088 Park Street Ap #820
Santa Ana, CA 45952

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Madeson

Welcome!

Dear Madeson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Madeson Rocha
4186 51st Rd.
Riverside, CA 85880

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kylan

Welcome!

Dear Kylan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kylan Harrell
1713 62nd Ave
Oakland, CA 65301

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kasimir

Welcome!

Dear Kasimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kasimir Parrish
7550 Cumberland St. Ap #255
San Fransisco, CA 21693

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Callum

Welcome!

Dear Callum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Callum Sharpe
7287 Dahl Street Ap #279
Bakersfield, CA 73379

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hayley

Welcome!

Dear Hayley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Hayley Golden
3416 5th Road
San Luis Obispo, CA 7324

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Rinah

Welcome!

Dear Rinah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rinah Horne
1310 Monaco St. Ap #885
San Luis Obispo, CA 44914

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jasper

Welcome!

Dear Jasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Jasper Irwin
7688 Skidmore St. Ap #285
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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Shad

Welcome!

Dear Shad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Shad Farley
212 Cross Road Ap #585
San Jose, CA 16490

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Orli

Welcome!

Dear Orli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Orli Harrison
8153 Russell St. Ap #175
Rancho Cucamonga, CA 4721

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Shaine

Welcome!

Dear Shaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shaine Mack
P.O. Box 577
San Luis Obispo, CA 29345

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Recipe

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PAIRED BEST WITH: Red Wine

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12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Aurelia

Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Aurelia Trujillo
8546 Beach Av.
San Fransisco, CA 95394

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Geraldine

Welcome!

Dear Geraldine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Geraldine Owens
475 Bay Ave Ap #428
Anaheim, CA 50977

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Gavin

Welcome!

Dear Gavin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gavin Walker
3660 Osborn Av.
Santa Ana, CA 38828

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Germane

Welcome!

Dear Germane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Germane Maynard
P.O. Box 337
Fresno, CA 21721

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Beck

Welcome!

Dear Beck,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Beck Dillon
4602 Ashford Avenue
Bakersfield, CA 74826

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Savannah

Welcome!

Dear Savannah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Savannah Avila
2844 Hemlock Rd.
Long Beach, CA 6881

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Illiana

Welcome!

Dear Illiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Illiana Johnson
7379 12th Rd.
Sacramento, CA 17364

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dana Ayers
P.O. Box 664
Riverside, CA 35675

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Gay

Welcome!

Dear Gay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Gay Hurley
P.O. Box 766
Los Angeles, CA 22811

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Aurelia

Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Aurelia Slater
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Fresno, CA 81499

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Nasim

Welcome!

Dear Nasim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nasim Kinney
1720 Canton Avenue
Los Angeles, CA 92490

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Maia

Welcome!

Dear Maia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Maia Cardenas
P.O. Box 705
Santa Ana, CA 62667

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Peter

Welcome!

Dear Peter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Peter Mcgowan
7275 Irvington St.
Sacramento, CA 96336

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Shaeleigh

Welcome!

Dear Shaeleigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Shaeleigh Rowland
8613 Bartlett Avenue
Anaheim, CA 60895

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Winter

Welcome!

Dear Winter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Winter Burnett
P.O. Box 801
San Luis Obispo, CA 39786

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Quin

Welcome!

Dear Quin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Quin Wright
3417 Folsom Ave Ap #693
Anaheim, CA 57137

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Stone

Welcome!

Dear Stone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Stone Osborne
P.O. Box 923
San Diego, CA 56367

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Xyla

Welcome!

Dear Xyla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Xyla Barrett
9600 Landis Avenue
Long Beach, CA 94385

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Stuart

Welcome!

Dear Stuart,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Stuart Fernandez
8344 Waterbury St. Ap #631
Fresno, CA 33067

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Gregory

Welcome!

Dear Gregory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gregory Chan
4885 Chester Av.
Fresno, CA 8346

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Odessa

Welcome!

Dear Odessa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Odessa Ashley
P.O. Box 294
Los Angeles, CA 72292

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Hanna

Welcome!

Dear Hanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Hanna Williamson
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Bakersfield, CA 34546

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Dana Lambert
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Sacramento, CA 77734

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Leila

Welcome!

Dear Leila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Leila Hines
7378 Congress Av.
San Luis Obispo, CA 78548

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sarah

Welcome!

Dear Sarah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sarah Barrera
2040 Monaco Rd.
San Diego, CA 92647

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lysandra

Welcome!

Dear Lysandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lysandra Baird
4177 12th Av. Ap #647
Santa Ana, CA 86031

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Roary

Welcome!

Dear Roary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Roary Cole
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Sacramento, CA 4404

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lenore

Welcome!

Dear Lenore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lenore Torres
6974 17th St. Ap #340
Long Beach, CA 27911

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Eden

Welcome!

Dear Eden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Eden Berry
P.O. Box 561
Riverside, CA 77541

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sean Mcpherson
472 Ovington Avenue
San Fransisco, CA 23401

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Malcolm

Welcome!

Dear Malcolm,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Malcolm Holder
5490 Mill Av.
San Luis Obispo, CA 31434

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rana

Welcome!

Dear Rana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Rana Howe
4897 38th St. Ap #987
Los Angeles, CA 44252

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Avram

Welcome!

Dear Avram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Avram Gonzalez
7344 New Rd.
San Luis Obispo, CA 71614

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Fatima Lamb
8928 Hewes Rd.
San Luis Obispo, CA 70441

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Chloe

Welcome!

Dear Chloe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chloe Dickerson
363 Greenwood Street
San Jose, CA 74322

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Baxter

Welcome!

Dear Baxter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Baxter Larson
7896 11th Street Ap #738
San Fransisco, CA 68916

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jelani

Welcome!

Dear Jelani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jelani Avila
848 Ingraham Av. Ap #435
San Fransisco, CA 60679

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Dakota

Welcome!

Dear Dakota,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dakota Carver
5751 St Street
Riverside, CA 38129

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Olympia

Welcome!

Dear Olympia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Olympia Richardson
5590 2nd Av.
Fresno, CA 46896

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wang Donaldson
135 Juliana St.
Bakersfield, CA 77392

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome MacKenzie

Welcome!

Dear MacKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

MacKenzie Rocha
7775 Greenpoint Rd. Ap #970
Long Beach, CA 10602

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Sigourney

Welcome!

Dear Sigourney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sigourney Marsh
3094 Anthony Avenue Ap #724
San Luis Obispo, CA 36668

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Reece

Welcome!

Dear Reece,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Reece Powell
1734 St Street Ap #228
San Diego, CA 63919

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mark

Welcome!

Dear Mark,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Mark Strickland
7737 Quentin Av.
Anaheim, CA 19781

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Skyler

Welcome!

Dear Skyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Skyler Myers
8492 Elliott Rd. Ap #682
Fresno, CA 23323

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Nomlanga

Welcome!

Dear Nomlanga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nomlanga Little
4809 10th Road Ap #637
San Jose, CA 56912

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kirsten

Welcome!

Dear Kirsten,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Kirsten Chase
3089 71st Street
Oakland, CA 72061

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Tate

Welcome!

Dear Tate,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Tate Navarro
9713 Perri Street
Bakersfield, CA 8461

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jeanette

Welcome!

Dear Jeanette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Jeanette Fernandez
P.O. Box 371
San Diego, CA 5438

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Vaughan

Welcome!

Dear Vaughan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Vaughan Whitney
5155 Beach Avenue
Los Angeles, CA 37579

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kyla

Welcome!

Dear Kyla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kyla Oliver
5508 Montana Street Ap #314
Bakersfield, CA 46842

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hasad

Welcome!

Dear Hasad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Hasad Bennett
1735 Macon St.
Anaheim, CA 48511

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Tyrone

Welcome!

Dear Tyrone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tyrone Conley
P.O. Box 850
Anaheim, CA 72364

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Cynthia

Welcome!

Dear Cynthia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cynthia Gilbert
6325 George Av. Ap #514
San Diego, CA 44457

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Mira

Welcome!

Dear Mira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mira Hurley
8043 17th Av. Ap #560
Oakland, CA 70095

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jack

Welcome!

Dear Jack,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jack Tucker
P.O. Box 213
Bakersfield, CA 78152

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Charissa

Welcome!

Dear Charissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Charissa Waller
659 21st Ave Ap #933
San Jose, CA 85301

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Keely

Welcome!

Dear Keely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keely English
4478 Paerdegat Ave
Riverside, CA 44149

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lesley

Welcome!

Dear Lesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Lesley Preston
P.O. Box 678
Rancho Cucamonga, CA 7609

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Edward

Welcome!

Dear Edward,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Edward Gaines
7448 Taaffe Rd.
Long Beach, CA 4988

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Scarlet

Welcome!

Dear Scarlet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Scarlet Mathews
P.O. Box 561
San Diego, CA 69049

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Wynne

Welcome!

Dear Wynne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wynne Miles
2644 Brighton St.
San Luis Obispo, CA 58368

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Aubrey

Welcome!

Dear Aubrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Aubrey Hobbs
P.O. Box 399
Bakersfield, CA 2416

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Pandora

Welcome!

Dear Pandora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Pandora Marks
6184 Snyder Road
Long Beach, CA 50959

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Declan

Welcome!

Dear Declan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Declan Pearson
P.O. Box 664
Anaheim, CA 3123

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Aline

Welcome!

Dear Aline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Aline Franks
2320 Greenwood Av. Ap #424
Fresno, CA 74895

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns 3 tablespoons dry white wine 2½ tablespoons black bean–garlic sauce 3 teaspoons sugar Three 1½-pound rib eye steaks Salt	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes. 2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour. 3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Oren

Welcome!

Dear Oren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Oren Garcia
8063 Brevoort Road Ap #342
San Luis Obispo, CA 90924

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Eleanor

Welcome!

Dear Eleanor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Eleanor Copeland
6919 Coles St.
Sacramento, CA 61827

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Bell

Welcome!

Dear Bell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bell Mcfadden
8636 Wyona Rd. Ap #903
Fresno, CA 10103

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Pearl

Welcome!

Dear Pearl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Pearl Dale
1987 92nd St.
San Diego, CA 15797

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hilel

Welcome!

Dear Hilel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Hilel Norris
535 Flatlands Ave
Riverside, CA 82559

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Dexter

Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Dexter Hopper
5061 General Road Ap #612
Rancho Cucamonga, CA 5461

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Branden

Welcome!

Dear Branden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Branden Mooney
9217 Manhattan Rd. Ap #132
Los Angeles, CA 64358

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Neville

Welcome!

Dear Neville,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Neville Calderon
P.O. Box 256
Sacramento, CA 30087

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Uriah

Welcome!

Dear Uriah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Uriah English
P.O. Box 762
San Jose, CA 3513

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kasimir

Welcome!

Dear Kasimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kasimir Good
7159 62nd Avenue
Fresno, CA 65136

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Medge

Welcome!

Dear Medge,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Medge Fuller
3655 Baltic St.
Oakland, CA 43337

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Alyssa

Welcome!

Dear Alyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Alyssa Moran
950 Hamilton Road
Oakland, CA 9648

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ishmael

Welcome!

Dear Ishmael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ishmael Barker
2644 Sloan Ave
Santa Ana, CA 70707

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Roth

Welcome!

Dear Roth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Roth Dejesus
908 S St. Ap #240
Anaheim, CA 9975

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Shoshana

Welcome!

Dear Shoshana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Shoshana Hensley
1175 Weirfield St. Ap #240
Oakland, CA 61712

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jocelyn

Welcome!

Dear Jocelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Jocelyn Singleton
7936 Sands St. Ap #791
Los Angeles, CA 55304

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Cole

Welcome!

Dear Cole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Cole Rasmussen
349 Sales Ave Ap #754
Rancho Cucamonga, CA 85488

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Chanda

Welcome!

Dear Chanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Chanda Bass
P.O. Box 105
San Diego, CA 7976

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Recipe

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PAIRED BEST WITH: Red Wine

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6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jemima

Welcome!

Dear Jemima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jemima Barber
P.O. Box 553
San Fransisco, CA 35664

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Thomas

Welcome!

Dear Thomas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Thomas Huff
9454 Glen Road
San Jose, CA 35331

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lacota

Welcome!

Dear Lacota,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Lacota Fitzgerald
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Los Angeles, CA 85274

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Bethany

Welcome!

Dear Bethany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bethany Camacho
P.O. Box 274
Oakland, CA 25499

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Nomlanga

Welcome!

Dear Nomlanga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nomlanga Barlow
P.O. Box 334
Sacramento, CA 54001

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Myra

Welcome!

Dear Myra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Myra Monroe
5450 Smith St.
Riverside, CA 91105

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Iola

Welcome!

Dear Iola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Iola Good
P.O. Box 995
Santa Ana, CA 58666

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Germaine

Welcome!

Dear Germaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Germaine Pratt
P.O. Box 907
Rancho Cucamonga, CA 65806

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Ariana

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 1219

Welcome!

Dear Ariana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ariana Day
P.O. Box 772
San Diego, CA 82391

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jasper

Welcome!

Dear Jasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jasper Bennett
682 Guider St.
Oakland, CA 92552

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Raven

Welcome!

Dear Raven,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Raven Mcdonald
6209 Starr Av.
San Diego, CA 1138

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alika

Welcome!

Dear Alika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Alika Garza
P.O. Box 272
Rancho Cucamonga, CA 97628

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Zenaida

Welcome!

Dear Zenaida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Zenaida Sanchez
P.O. Box 656
Riverside, CA 38363

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tanner

Welcome!

Dear Tanner,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Tanner May
7891 Osborn Av.
Anaheim, CA 88486

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Maya

Welcome!

Dear Maya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Maya Aguilar
P.O. Box 945
Oakland, CA 57632

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Dai

Welcome!

Dear Dai,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Dai Jensen
5631 Ridge St.
Rancho Cucamonga, CA 65051

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Recipe

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PAIRED BEST WITH: White Wine

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1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Upton

Welcome!

Dear Upton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Upton Stokes
9170 Otsego Ave Ap #649
San Fransisco, CA 43617

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Fallon

Welcome!

Dear Fallon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Fallon Gregory
4693 Court St.
San Luis Obispo, CA 63356

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Zenaida

Welcome!

Dear Zenaida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Zenaida Rich
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San Jose, CA 60202

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Yvonne

Welcome!

Dear Yvonne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Yvonne Blevins
7394 Suydam Avenue
San Fransisco, CA 14832

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Julian

Welcome!

Dear Julian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Julian Gutierrez
5122 18th Av.
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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jael

Welcome!

Dear Jael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Jael Jarvis
6077 Marshall Av. Ap #514
Santa Ana, CA 29999

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Quin

Welcome!

Dear Quin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quin Cunningham
8904 4th Road
Fresno, CA 24777

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Olivia

Welcome!

Dear Olivia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Olivia Romero
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Oakland, CA 28665

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Nayda

Welcome!

Dear Nayda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nayda Beasley
7405 Neptune Rd. Ap #663
Long Beach, CA 86950

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Christian

Welcome!

Dear Christian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Christian Fernandez
8308 Harbor Rd.
San Diego, CA 70328

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jemima

Welcome!

Dear Jemima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jemima Shields
P.O. Box 289
Fresno, CA 6062

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Sean Farrell
9228 Benson St.
San Fransisco, CA 75968

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Magee Whitney
1637 Bay Av.
Fresno, CA 88902

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Kaseem

Welcome!

Dear Kaseem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kaseem Mcfarland
8988 Morgan Av.
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rudyard

Welcome!

Dear Rudyard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Rudyard Sims
7228 West Street Ap #789
Fresno, CA 13343

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Boris

Welcome!

Dear Boris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Boris Johnston
6562 11th Road
Los Angeles, CA 65044

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Tyler Barrera
7142 Oceanic Rd.
Oakland, CA 25166

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Travis

Welcome!

Dear Travis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Travis Holt
906 82nd Ave Ap #854
San Diego, CA 23083

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Eden

Welcome!

Dear Eden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Eden Pearson
5582 Banker St.
San Diego, CA 48059

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Cole

Welcome!

Dear Cole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cole Moss
P.O. Box 752
San Diego, CA 66818

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Cora

Welcome!

Dear Cora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Cora Cole
P.O. Box 868
Fresno, CA 81096

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Gareth

Welcome!

Dear Gareth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Gareth Mills
7561 Indiana St.
San Jose, CA 18077

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Gary

Welcome!

Dear Gary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gary Potts
8453 Dover St. Ap #782
San Jose, CA 33616

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ila

Welcome!

Dear Ila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ila Rosa
2111 Congress Street Ap #558
Bakersfield, CA 92652

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Vernon

Welcome!

Dear Vernon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Vernon Copeland
P.O. Box 285
Oakland, CA 80992

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Maisie

Welcome!

Dear Maisie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Maisie Tyler
P.O. Box 215
Riverside, CA 26576

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Joel Quinn
2909 Brighton Rd.
San Fransisco, CA 88778

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Hayfa

Welcome!

Dear Hayfa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hayfa Roy
3358 Oceanview Av.
Fresno, CA 43625

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome James

Welcome!

Dear James,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

James Santos
P.O. Box 913
Sacramento, CA 39313

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Bethany

Welcome!

Dear Bethany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Bethany Fulton
2093 Cheever St.
Bakersfield, CA 35276

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Graiden

Welcome!

Dear Graiden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Graiden Burgess
4969 20th St.
Los Angeles, CA 64314

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Regina

Welcome!

Dear Regina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Regina Phillips
4761 Marconi Avenue Ap #758
Sacramento, CA 38991

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Tarik

Welcome!

Dear Tarik,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tarik Bradshaw
9144 Cypress St.
Santa Ana, CA 55327

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Harper Marshall
P.O. Box 772
Anaheim, CA 45194

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Guy

Welcome!

Dear Guy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Guy Mccarthy
2894 Taaffe Avenue
Long Beach, CA 22523

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Leroy

Welcome!

Dear Leroy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Leroy Robbins
2018 Columbus Ave
San Luis Obispo, CA 61338

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Emma

Welcome!

Dear Emma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emma Wagner
1840 Gaston Avenue
Santa Ana, CA 99924

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alan

Welcome!

Dear Alan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Alan Valdez
8487 Throop St.
Sacramento, CA 27149

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ivana

Welcome!

Dear Ivana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Ivana Mcfarland
1316 Fillmore Av.
Fresno, CA 12635

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Dacey

Welcome!

Dear Dacey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dacey Battle
331 Bay Rd.
Los Angeles, CA 22699

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Rina

Welcome!

Dear Rina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Rina Potts
5858 8th Road
Santa Ana, CA 75748

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Sara

Welcome!

Dear Sara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Sara Welch
4551 Campus Rd.
Long Beach, CA 56653

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Teegan

Welcome!

Dear Teegan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Teegan Vega
P.O. Box 927
Rancho Cucamonga, CA 18978

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brenden

Welcome!

Dear Brenden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brenden Beard
9503 Huntington Rd.
Long Beach, CA 710

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Emma

Welcome!

Dear Emma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Emma Merritt
8635 Brighton Street Ap #849
San Diego, CA 86287

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Stella

Welcome!

Dear Stella,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Stella Good
P.O. Box 398
San Fransisco, CA 98928

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Michael

Welcome!

Dear Michael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Michael Warren
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Leigh

Welcome!

Dear Leigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Leigh Sargent
P.O. Box 371
Riverside, CA 89986

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Harlan

Welcome!

Dear Harlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Harlan Oneill
P.O. Box 497
Fresno, CA 82569

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Cally

Welcome!

Dear Cally,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Cally Church
8051 Bay St.
Rancho Cucamonga, CA 15922

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Melodie

Welcome!

Dear Melodie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Melodie Summers
P.O. Box 691
Santa Ana, CA 75283

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Noble

Welcome!

Dear Noble,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Noble Winters
7370 Locust Rd. Ap #247
Los Angeles, CA 21984

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Wyoming

Welcome!

Dear Wyoming,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Wyoming Brewer
8337 Rogers Rd.
San Diego, CA 25135

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jaime Terry
P.O. Box 558
San Jose, CA 19027

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
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VIN NOIR

Welcome Joy

Welcome!

Dear Joy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Joy Chandler
6423 Lewis Avenue Ap #937
Anaheim, CA 88479

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Alma

Welcome!

Dear Alma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Alma Avila
1439 Sullivan Av.
Oakland, CA 6469

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
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1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Dakota

Welcome!

Dear Dakota,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Dakota Murphy
2936 Waterbury Avenue
San Diego, CA 31253

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Wyoming

Welcome!

Dear Wyoming,

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Sonoma Valley

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Prepared especially for Platinum Member

Wyoming Hunter
5910 Baughman Rd. Ap #379
San Jose, CA 24144

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Malachi

Welcome!

Dear Malachi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Malachi Chase
574 Dahlgreen Av.
Oakland, CA 56066

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Allen Bradford
3355 20th Street Ap #454
Los Angeles, CA 50976

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alma

Welcome!

Dear Alma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Alma Larson
5756 Anthony St. Ap #127
Bakersfield, CA 41608

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Athena

Welcome!

Dear Athena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Athena Lopez
1771 Ivan Ave Ap #527
Bakersfield, CA 44508

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Scarlet

Welcome!

Dear Scarlet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Scarlet Blackburn
3451 Dupont St.
San Fransisco, CA 84907

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Eliana

Welcome!

Dear Eliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Eliana Middleton
9554 Hamilton Ave
Riverside, CA 54123

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Recipe

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¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
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VIN NOIR

Welcome Shoshana

Welcome!

Dear Shoshana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Shoshana Burke
3086 Center St. Ap #918
Anaheim, CA 21451

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kaseem

Welcome!

Dear Kaseem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Kaseem Buckner
2512 View Ave
Oakland, CA 39259

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Daphne

Welcome!

Dear Daphne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Daphne Merrill
2084 Brighton Av.
Long Beach, CA 1389

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Colorado

Welcome!

Dear Colorado,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Colorado Ward
P.O. Box 146
Santa Ana, CA 47526

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Chaney

Welcome!

Dear Chaney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chaney Chambers
982 Maple St.
Oakland, CA 28569

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Harper Rocha
3853 Elm Rd. Ap #673
Bakersfield, CA 60704

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Garrison

Welcome!

Dear Garrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Garrison Bauer
P.O. Box 823
San Fransisco, CA 32265

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Medge

Welcome!

Dear Medge,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Medge Mosley
3224 Powers Street Ap #413
San Fransisco, CA 10087

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Bethany

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 1299

Welcome!

Dear Bethany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Bethany Harrell
P.O. Box 102
Oakland, CA 56319

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Boris

Welcome!

Dear Boris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Boris Griffin
4788 7th Av.
Sacramento, CA 5627

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Lane

Welcome!

Dear Lane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Lane Hines
P.O. Box 154
San Luis Obispo, CA 14985

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Odessa

Welcome!

Dear Odessa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Odessa Gilmore
P.O. Box 586
Los Angeles, CA 76321

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Flavia

Welcome!

Dear Flavia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Flavia Harding
6416 Paul Road Ap #861
Long Beach, CA 16808

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Philip

Welcome!

Dear Philip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member. Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Philip Glover
1621 81st St.
Sacramento, CA 37666

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Linus

Welcome!

Dear Linus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Linus Hughes
200 Malta Avenue
San Fransisco, CA 8388

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Quinn

Welcome!

Dear Quinn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Quinn Huber
P.O. Box 207
Fresno, CA 3448

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Mason

Welcome!

Dear Mason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mason Franks
5893 24th Rd.
Sacramento, CA 33870

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tyler Webster
2859 Baughman Road
San Fransisco, CA 25173

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Amber

Welcome!

Dear Amber,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Amber Stanley
492 Nelson Ave
Los Angeles, CA 26190

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Wesley

Welcome!

Dear Wesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wesley Blake
2817 Frost Rd.
San Luis Obispo, CA 13008

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Amir

Welcome!

Dear Amir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Amir Frederick
7766 9th Rd.
Bakersfield, CA 95910

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Maite

Welcome!

Dear Maite,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Maite Faulkner
9318 Division Ave
Long Beach, CA 10375

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Gabriel

Welcome!

Dear Gabriel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Gabriel Hardy
P.O. Box 859
San Luis Obispo, CA 4440

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Orla

Welcome!

Dear Orla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Orla Chambers
1454 Empire Rd. Ap #572
San Luis Obispo, CA 73661

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Celeste

Welcome!

Dear Celeste,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Celeste Andrews
2866 Richards St.
San Diego, CA 5510

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wang Oneill
7507 Lyme Rd.
Rancho Cucamonga, CA 68731

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Brandon

Welcome!

Dear Brandon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brandon Albert
8174 Murdock Rd. Ap #695
Rancho Cucamonga, CA 22033

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Oscar

Welcome!

Dear Oscar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Oscar Larson
P.O. Box 780
San Fransisco, CA 73152

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jesse

Welcome!

Dear Jesse,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jesse Hopkins
790 Brighton Rd. Ap #552
Riverside, CA 53761

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Noelani

Welcome!

Dear Noelani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Noelani Gallagher
6018 Miller Road
Rancho Cucamonga, CA 2610

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Sawyer

Welcome!

Dear Sawyer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Sawyer Miller
2248 Willow Avenue
Bakersfield, CA 38539

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Imani

Welcome!

Dear Imani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Imani Hughes
3845 Huntington Av.
Fresno, CA 39006

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Brynn

Welcome!

Dear Brynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brynn Morales
P.O. Box 360
Long Beach, CA 7872

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Coby

Welcome!

Dear Coby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Coby Calderon
1507 Sharon Road
Bakersfield, CA 90409

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Diana

Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Diana Watson
9692 Emerson Street
San Diego, CA 82009

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ulysses

Welcome!

Dear Ulysses,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Ulysses Estrada
7056 Paerdegat Av.
Los Angeles, CA 88073

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Julian

Welcome!

Dear Julian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Julian Rosa
8994 Bay Rd.
San Luis Obispo, CA 96677

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Stewart

Welcome!

Dear Stewart,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Stewart Fisher
2644 Lacon Street Ap #689
Fresno, CA 94336

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Chantale

Welcome!

Dear Chantale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Chantale Snider
6363 19th St. Ap #497
San Fransisco, CA 67827

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kessie

Welcome!

Dear Kessie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Kessie Cox
P.O. Box 921
Santa Ana, CA 545

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Galena

Welcome!

Dear Galena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Galena Greene
783 Euclid Street
Oakland, CA 28932

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Andrew

Welcome!

Dear Andrew,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Andrew Snow
P.O. Box 949
Oakland, CA 1144

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Karly Holmes
8991 Garden St.
Los Angeles, CA 40234

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Zenia

Welcome!

Dear Zenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zenia Mccarthy
1639 34th Ave Ap #270
Oakland, CA 34778

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Penelope

Welcome!

Dear Penelope,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Penelope Burks
1558 Noel Ave Ap #480
Long Beach, CA 88457

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Shay

Welcome!

Dear Shay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Shay Shepherd
P.O. Box 466
San Jose, CA 5909

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Carter

Welcome!

Dear Carter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Carter Hancock
P.O. Box 967
Los Angeles, CA 35257

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lydia

Welcome!

Dear Lydia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Lydia Myers
8079 Brighton St.
Fresno, CA 45251

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Fleur

Welcome!

Dear Fleur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fleur Boyle
9964 Haring St.
San Jose, CA 98913

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Angela

Welcome!

Dear Angela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Angela Colon
7507 Seton Rd.
Oakland, CA 53269

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Declan

Welcome!

Dear Declan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Declan Blanchard
6678 Middleton Street
Oakland, CA 80574

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hasad

Welcome!

Dear Hasad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hasad Gilliam
6435 Jackson Road
Sacramento, CA 21036

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Dane

Welcome!

Dear Dane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Dane Blair
9662 Lorimer Av. Ap #787
Sacramento, CA 13314

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Kasper Sullivan
6141 50th Street
Oakland, CA 82639

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jeremy Irwin
9223 Visitation Rd. Ap #526
San Fransisco, CA 19353

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Shelly

Welcome!

Dear Shelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Shelly Ferrell
1073 50th St. Ap #671
San Fransisco, CA 75921

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Nehru

Welcome!

Dear Nehru,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Nehru Camacho
1163 Hamilton Rd.
Riverside, CA 25151

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Galvin

Welcome!

Dear Galvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Galvin Castro
2232 Junius St.
Los Angeles, CA 74625

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Cruz Howell
3990 Hill Avenue
Oakland, CA 32937

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Forrest

Welcome!

Dear Forrest,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Forrest Grimes
P.O. Box 860
San Luis Obispo, CA 5115

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sydnee

Welcome!

Dear Sydnee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sydnee Bell
P.O. Box 568
Los Angeles, CA 17676

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Martha

Welcome!

Dear Martha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Martha Todd
3316 Seabring Avenue
Oakland, CA 15381

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Samantha

Welcome!

Dear Samantha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Samantha Skinner
P.O. Box 343
Rancho Cucamonga, CA 3420

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Zelenia

Welcome!

Dear Zelenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zelenia Johnston
P.O. Box 980
Anaheim, CA 51317

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jeremy Delgado
P.O. Box 112
Sacramento, CA 25493

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jonah

Welcome!

Dear Jonah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jonah Maxwell
P.O. Box 612
Santa Ana, CA 77353

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Jade

Welcome!

Dear Jade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jade Hurley
3290 Kathleen St.
San Luis Obispo, CA 9126

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rooney

Welcome!

Dear Rooney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rooney Watts
P.O. Box 198
Long Beach, CA 83400

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Chadwick

Welcome!

Dear Chadwick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Chadwick Rodriguez
P.O. Box 292
San Luis Obispo, CA 75155

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR
Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Macon Prince
P.O. Box 954
Riverside, CA 1613

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Laith

Welcome!

Dear Laith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Laith Washington
3922 Avenue Avenue Ap #468
Sacramento, CA 85273

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Beatrice

Welcome!

Dear Beatrice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Beatrice Camacho
6195 Poly Road Ap #865
San Jose, CA 75838

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Ashton

Welcome!

Dear Ashton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ashton Rodriquez
966 Garden St. Ap #893
Sacramento, CA 12898

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Frances

Welcome!

Dear Frances,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Frances Austin
P.O. Box 821
Riverside, CA 42595

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Basil

Welcome!

Dear Basil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Basil Nguyen
P.O. Box 943
Santa Ana, CA 63334

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Henry

Welcome!

Dear Henry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Henry Ellis
4445 Lott Av. Ap #534
San Diego, CA 17948

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Joel Stone
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Los Angeles, CA 9692

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dominic

Welcome!

Dear Dominic,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dominic Shaffer
7144 Atlantic Street
San Diego, CA 59859

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Cruz Lee
8888 St Rd. Ap #743
Oakland, CA 29790

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Kim

Welcome!

Dear Kim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Kim Shannon
1443 Orient Ave Ap #698
San Diego, CA 81017

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Garrett

Welcome!

Dear Garrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Garrett Mcfadden
6008 Temple Avenue Ap #633
Los Angeles, CA 91018

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Bree

Welcome!

Dear Bree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Bree Pruitt
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Francesca

Welcome!

Dear Francesca,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Francesca Holcomb
3201 54th Rd. Ap #802
Sacramento, CA 66003

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Nicole

Welcome!

Dear Nicole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Nicole Hodge
1938 View Rd.
Riverside, CA 18857

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Joelle

Welcome!

Dear Joelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Joelle Pennington
P.O. Box 987
Fresno, CA 26391

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Amelia

Welcome!

Dear Amelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Amelia Fulton
7282 Kingsborough Rd. Ap #214
Santa Ana, CA 68762

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Thomas

Welcome!

Dear Thomas,

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Prepared especially for Platinum Member

Thomas Mckay
4902 Robert Av.
San Fransisco, CA 89923

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Addison

Welcome!

Dear Addison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Addison Forbes
640 Greenwood St. Ap #512
San Diego, CA 86551

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Maite

Welcome!

Dear Maite,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Maite Cole
P.O. Box 647
San Diego, CA 94983

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Dillon Armstrong
9142 1st St.
San Diego, CA 57246

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jerry

Welcome!

Dear Jerry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jerry York
9839 James Rd.
Long Beach, CA 52754

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Haviva

Welcome!

Dear Haviva,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Haviva Newman
P.O. Box 875
Long Beach, CA 47013

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Naomi

Welcome!

Dear Naomi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Naomi Simpson
783 6th Road
Anaheim, CA 3819

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Recipe

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INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Olivia

Welcome!

Dear Olivia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Olivia Compton
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San Luis Obispo, CA 7884

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kamal

Welcome!

Dear Kamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kamal Holden
462 Oxford Ave
San Fransisco, CA 73408

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1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Justina

Welcome!

Dear Justina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Justina Rojas
5388 55th St.
Rancho Cucamonga, CA 34924

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Elijah

Welcome!

Dear Elijah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Elijah Irwin
6210 St Ave Ap #404
Oakland, CA 74798

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jerry

Welcome!

Dear Jerry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jerry Mccall
1381 Grove St.
Sacramento, CA 32814

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jayme

Welcome!

Dear Jayme,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Jayme Nicholson
7197 10th St.
Fresno, CA 86481

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Ella

Welcome!

Dear Ella,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Ella Battle
4879 Monaco St. Ap #501
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Kenyon

Welcome!

Dear Kenyon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Kenyon Bonner
3951 Rockaway Ave
Riverside, CA 10745

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Tyrone

Welcome!

Dear Tyrone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

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Tyrone Dixon
8729 Dearborn St. Ap #992
Sacramento, CA 39662

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Sopoline

Welcome!

Dear Sopoline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Sopoline Daniels
3311 1st Rd.
Anaheim, CA 63814

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Virginia

Welcome!

Dear Virginia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Gold Member

Virginia Case
1694 Sandford Avenue
Los Angeles, CA 66074

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hashim

Welcome!

Dear Hashim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hashim Delgado
7959 Brighton Rd.
Los Angeles, CA 80807

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Unity

Welcome!

Dear Unity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Unity Monroe
8183 Fanchon Avenue Ap #114
Sacramento, CA 48734

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kareem Bonner
5803 3rd Avenue Ap #332
Riverside, CA 86821

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mechelle Leach
4354 4th Avenue
Oakland, CA 24708

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Ross

Welcome!

Dear Ross,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ross Ballard
1291 Lorraine Road
Los Angeles, CA 60973

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Alec

Welcome!

Dear Alec,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alec Yates
8538 Edwards Rd.
Long Beach, CA 52329

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Joy

Welcome!

Dear Joy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Joy Baxter
4642 Barwell Rd.
Santa Ana, CA 28593

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Bree

Welcome!

Dear Bree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Bree Wall
3279 Cambridge Rd. Ap #528
Riverside, CA 26522

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Austin

Welcome!

Dear Austin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Austin Payne
7444 Stockholm Avenue
Anaheim, CA 30749

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Iliana

Welcome!

Dear Iliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Iliana Terrell
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Igor

Welcome!

Dear Igor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Igor Day
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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Wade

Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Wade Baxter
1599 Sterling St.
Fresno, CA 69197

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Melodie

Welcome!

Dear Melodie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Melodie Caldwell
8423 Mc Ave
Rancho Cucamonga, CA 88106

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kristen

Welcome!

Dear Kristen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kristen Conway
P.O. Box 247
Anaheim, CA 78985

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Yuri

Welcome!

Dear Yuri,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Yuri Moss
6796 24th Street Ap #454
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Jael

Welcome!

Dear Jael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Jael Robinson
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Santa Ana, CA 24172

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Emily

Welcome!

Dear Emily,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Emily Mcdonald
958 Irving Rd. Ap #573
Santa Ana, CA 81354

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Malik

Welcome!

Dear Malik,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Malik Sellers
7963 Lynch St. Ap #839
San Fransisco, CA 44237

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dustin

Welcome!

Dear Dustin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Dustin Montgomery
5913 Luquer Ave Ap #117
San Diego, CA 95052

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kane

Welcome!

Dear Kane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Kane Shepherd
4813 Beach Avenue
San Fransisco, CA 50793

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Igor

Welcome!

Dear Igor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Igor Justice
P.O. Box 711
Los Angeles, CA 90670

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Germane

Welcome!

Dear Germane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Germane Holcomb
P.O. Box 562
Riverside, CA 42886

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kamal

Welcome!

Dear Kamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Kamal Oneill
3404 3rd Av.
Riverside, CA 39844

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jerome

Welcome!

Dear Jerome,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Jerome Juarez
8366 4th Ave
Fresno, CA 4653

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Yvonne

Welcome!

Dear Yvonne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Yvonne Mcneil
9206 21st Rd.
San Fransisco, CA 50338

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ashely

Welcome!

Dear Ashely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ashely West
1014 Forbell Rd. Ap #711
San Fransisco, CA 99948

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jeanette

Welcome!

Dear Jeanette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jeanette Lindsay
5512 Oriental Ave Ap #661
San Jose, CA 69502

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ori

Welcome!

Dear Ori,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Ori Keller
1613 Bergen Ave
Oakland, CA 1106

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Felicia

Welcome!

Dear Felicia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Felicia Sharpe
P.O. Box 988
Rancho Cucamonga, CA 11914

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Philip

Welcome!

Dear Philip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Philip Garrett
P.O. Box 612
Bakersfield, CA 8976

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ivana

Welcome!

Dear Ivana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ivana Schwartz
7149 Dodworth St. Ap #749
Santa Ana, CA 18895

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Iola

Welcome!

Dear Iola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Iola Hill
5102 43rd Rd. Ap #300
Long Beach, CA 28132

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kylie

Welcome!

Dear Kylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Kylie Hines
P.O. Box 364
San Diego, CA 41604

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Nathaniel

Welcome!

Dear Nathaniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nathaniel Tucker
783 Bay Avenue
Rancho Cucamonga, CA 77913

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jason

Welcome!

Dear Jason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jason Cooley
P.O. Box 814
San Fransisco, CA 49376

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Bevis

Welcome!

Dear Bevis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Bevis Mcbride
5714 Newel Av.
San Jose, CA 90074

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Faith

Welcome!

Dear Faith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Faith Faulkner
5380 Grace Road Ap #513
Anaheim, CA 77198

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Channing

Welcome!

Dear Channing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Channing Wiley
822 Woodhull Av.
Los Angeles, CA 51853

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Iris

Welcome!

Dear Iris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Iris Nunez
5306 Downing Street
San Diego, CA 24926

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Vera

Welcome!

Dear Vera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Vera Goodwin
6407 53rd Av.
San Jose, CA 22822

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Daniel

Welcome!

Dear Daniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Daniel Shelton
3731 3rd Street Ap #942
Bakersfield, CA 96165

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Claire

Welcome!

Dear Claire,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Claire Stafford
3192 Somers Ave
Fresno, CA 5377

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Ifeoma

Welcome!

Dear Ifeoma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ifeoma Sykes
4687 Bay Road
Rancho Cucamonga, CA 69263

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Magee Wooten
5063 Boerum Ave
Rancho Cucamonga, CA 65421

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Olga

Welcome!

Dear Olga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Olga Ferguson
P.O. Box 505
Long Beach, CA 50227

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Mechelle Bonner
5983 King Rd.
Sacramento, CA 4205

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Marah

Welcome!

Dear Marah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Marah Curtis
1894 St St.
Sacramento, CA 58700

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dennis

Welcome!

Dear Dennis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dennis Flynn
8031 Beach Rd.
Bakersfield, CA 68263

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Reece

Welcome!

Dear Reece,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Reece Freeman
P.O. Box 934
Rancho Cucamonga, CA 39316

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Beatrice

Welcome!

Dear Beatrice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Beatrice Cash
P.O. Box 230
Fresno, CA 38645

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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CLUB 1992

VIN NOIR

Welcome Raymond

Welcome!

Dear Raymond,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Raymond Potts
2375 Floyd Av.
San Diego, CA 86290

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Holmes

Welcome!

Dear Holmes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Holmes Woodward
8774 1st Rd.
San Luis Obispo, CA 83382

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ria

Welcome!

Dear Ria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ria Guy
5492 Lafayette Ave Ap #856
San Fransisco, CA 69032

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Macaulay

Welcome!

Dear Macaulay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Macaulay Gross
P.O. Box 797
Sacramento, CA 76770

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bruno Gilbert
2564 Bay Rd.
Sacramento, CA 87297

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Steven

Welcome!

Dear Steven,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Steven Dalton
P.O. Box 677
Fresno, CA 23549

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Gisela

Welcome!

Dear Gisela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Gisela Tate
6189 Paerdegat Avenue Ap #862
San Diego, CA 49839

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Edward

Welcome!

Dear Edward,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Edward Harrison
P.O. Box 809
Fresno, CA 44505

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Leilani

Welcome!

Dear Leilani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leilani Mcpherson
7795 Box Rd.
Anaheim, CA 60904

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jerome

Welcome!

Dear Jerome,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jerome Middleton
5914 Caton Ave Ap #127
Riverside, CA 26787

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ahmed

Welcome!

Dear Ahmed,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ahmed Boyle
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Anaheim, CA 89704

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Denise

Welcome!

Dear Denise,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Denise Smith
4807 Kay Road
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Carolyn

Welcome!

Dear Carolyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Carolyn Cox
1827 Avenue Rd.
Anaheim, CA 6062

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Indira

Welcome!

Dear Indira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Indira Mclean
749 19th Rd.
Sacramento, CA 25275

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Risa

Welcome!

Dear Risa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Risa Sims
P.O. Box 106
Long Beach, CA 66831

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns 3 tablespoons dry white wine 2½ tablespoons black bean–garlic sauce 3 teaspoons sugar Three 1½-pound rib eye steaks Salt	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes. 2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour. 3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Vladimir

Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Vladimir Perez
5085 36th Av. Ap #578
San Luis Obispo, CA 68237

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Caleb

Welcome!

Dear Caleb,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Caleb Gonzalez
4236 Forbell Street
Long Beach, CA 27106

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Bruno Dunlap
606 Paerdegat Ave Ap #114
Bakersfield, CA 63609

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Stephen

Welcome!

Dear Stephen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Stephen Rodriguez
9469 Flatlands St. Ap #350
Anaheim, CA 86437

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Garrison

Welcome!

Dear Garrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Garrison Carver
P.O. Box 949
Los Angeles, CA 34443

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Clayton

Welcome!

Dear Clayton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Clayton Walker
2048 Lewis St.
San Jose, CA 47170

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Xanthus

Welcome!

Dear Xanthus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Xanthus Skinner
6233 Baltic Rd.
Oakland, CA 36679

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kalia

Welcome!

Dear Kalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Kalia Reeves
P.O. Box 699
Santa Ana, CA 24534

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mechelle Mccoy
6095 Watkins Ave
San Luis Obispo, CA 1096

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Heidi

Welcome!

Dear Heidi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Heidi Silva
6712 67th Rd. Ap #933
San Luis Obispo, CA 90469

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Stephanie

Welcome!

Dear Stephanie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Stephanie Deleon
4494 7th Ave Ap #157
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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Gray

Welcome!

Dear Gray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Gray Harmon
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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome McKenzie

Welcome!

Dear McKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

McKenzie Santiago
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Eugenia

Welcome!

Dear Eugenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Eugenia Taylor
9044 Knickerbocker Av. Ap #412
Sacramento, CA 15474

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Xandra

Welcome!

Dear Xandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Xandra Zamora
5681 Cook Road Ap #645
San Fransisco, CA 94402

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lavinia

Welcome!

Dear Lavinia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lavinia Yang
4455 43rd Ave Ap #546
Fresno, CA 29896

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kaitlin

Welcome!

Dear Kaitlin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Kaitlin Hull
P.O. Box 437
Riverside, CA 5289

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Channing

Welcome!

Dear Channing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Channing Gay
1169 Shore Road Ap #467
Bakersfield, CA 5707

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jillian

Welcome!

Dear Jillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jillian Williamson
651 Canal Rd.
San Diego, CA 84702

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cody

Welcome!

Dear Cody,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cody Roy
P.O. Box 103
Oakland, CA 36527

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Petra

Welcome!

Dear Petra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Petra Kinney
P.O. Box 529
San Fransisco, CA 26985

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kaye

Welcome!

Dear Kaye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kaye Sullivan
8882 Ovington St.
Santa Ana, CA 57461

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Hope

Welcome!

Dear Hope,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Hope Gentry
2623 Hutchinson St.
Los Angeles, CA 59249

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hector

Welcome!

Dear Hector,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Hector Chase
8546 Avenue Road
Los Angeles, CA 32075

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Zia

Welcome!

Dear Zia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Zia Jordan
P.O. Box 861
Anaheim, CA 82320

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Farrah

Welcome!

Dear Farrah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Farrah Gonzales
4936 Bay Street Ap #595
Sacramento, CA 44094

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Noelle

Welcome!

Dear Noelle,

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Noelle Bernard
3455 53rd Ave Ap #806
Santa Ana, CA 59197

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nathan

Welcome!

Dear Nathan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nathan Morales
5105 St Rd.
Sacramento, CA 54766

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Chadwick

Welcome!

Dear Chadwick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chadwick Chan
P.O. Box 970
Sacramento, CA 96929

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Solomon

Welcome!

Dear Solomon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Solomon Cleveland
3171 Dodworth Ave
Bakersfield, CA 2202

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Xenos

Welcome!

Dear Xenos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Xenos Gregory
7249 Borinquen Rd.
Santa Ana, CA 44885

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Zelenia

Welcome!

Dear Zelenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Zelenia Mays
7134 72nd Avenue Ap #781
San Fransisco, CA 62303

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ethan

Welcome!

Dear Ethan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Ethan Cantrell
3940 78th Road Ap #698
Riverside, CA 54170

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ivy

Welcome!

Dear Ivy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ivy England
4360 Harwood Ave
Los Angeles, CA 28358

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Chaney

Welcome!

Dear Chaney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Chaney Cruz
9391 44th St.
Anaheim, CA 51635

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Sean Payne
6938 Warsoff St.
Fresno, CA 27726

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Angela

Welcome!

Dear Angela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Angela Thornton
6430 Anna Street Ap #437
Riverside, CA 89533

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sebastian

Welcome!

Dear Sebastian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sebastian Mcintyre
8993 Cooper Ave
Long Beach, CA 74735

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kasper Howell
4634 Woodrow Street Ap #355
Rancho Cucamonga, CA 74039

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Sophia

Welcome!

Dear Sophia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Sophia Rosa
8264 Jamaica Avenue
Los Angeles, CA 95868

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Gavin

Welcome!

Dear Gavin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gavin Head
2004 Folsom St.
San Diego, CA 41667

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Harding

Welcome!

Dear Harding,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Harding Waters
P.O. Box 527
Oakland, CA 54853

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Price

Welcome!

Dear Price,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Price Mcfarland
9336 53rd Ave
Fresno, CA 80501

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Colin

Welcome!

Dear Colin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Colin Paul
8407 Portland Rd.
Long Beach, CA 4634

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Denise

Welcome!

Dear Denise,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Denise Reilly
6013 7th Avenue
San Jose, CA 85593

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Omar

Welcome!

Dear Omar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Omar Aguirre
9014 Imlay Rd.
Oakland, CA 14290

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Gregory

Welcome!

Dear Gregory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Gregory Duncan
2533 8th Road
Riverside, CA 51464

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Zeus

Welcome!

Dear Zeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Zeus Cash
6729 8th St. Ap #290
Anaheim, CA 19208

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Calvin Graham
1273 Hendrickson Rd.
Santa Ana, CA 15980

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jenna

Welcome!

Dear Jenna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Jenna Mcneil
P.O. Box 655
Sacramento, CA 20601

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hilary

Welcome!

Dear Hilary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Hilary Prince
3611 Hanover Rd. Ap #167
Santa Ana, CA 88812

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Sophia

Welcome!

Dear Sophia,

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Prepared especially for Silver Member

Sophia Schroeder
4202 Paerdegat St. Ap #741
Santa Ana, CA 13512

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Micah Pace
1363 Webers Street
San Diego, CA 87105

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Benjamin

Welcome!

Dear Benjamin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Benjamin Patterson
3710 87th Avenue
San Fransisco, CA 38203

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Octavius

Welcome!

Dear Octavius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Octavius Sampson
2752 38th Avenue Ap #651
Sacramento, CA 36026

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Cameron

Welcome!

Dear Cameron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Cameron Peterson
7520 Felix Ave
Fresno, CA 7438

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Chelsea

Welcome!

Dear Chelsea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Chelsea Mcknight
7772 7th Avenue
Anaheim, CA 16731

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dai

Welcome!

Dear Dai,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dai Hyde
P.O. Box 544
San Diego, CA 15707

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome William

Welcome!

Dear William,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

William Copeland
P.O. Box 487
Rancho Cucamonga, CA 54891

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kuame

Welcome!

Dear Kuame,

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Prepared especially for Silver Member

Kuame Justice
7020 Gold Street
Fresno, CA 73238

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Murphy

Welcome!

Dear Murphy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Murphy Harrell
2340 Brighton Street Ap #353
Fresno, CA 88841

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Amos

Welcome!

Dear Amos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Amos Kane
9368 Ide Rd.
San Fransisco, CA 29714

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ruth

Welcome!

Dear Ruth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ruth Pennington
2521 Avenue St.
Bakersfield, CA 7652

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dolan

Welcome!

Dear Dolan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Dolan Chambers
P.O. Box 886
Oakland, CA 28645

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Dalton

Welcome!

Dear Dalton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Dalton Hodge
3712 Batchelder St.
San Jose, CA 70220

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Whoopi

Welcome!

Dear Whoopi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Whoopi Harrington
7900 Ainslie St.
San Jose, CA 32023

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Mallory

Welcome!

Dear Mallory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Mallory Rich
5997 Montrose St. Ap #855
Los Angeles, CA 21296

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Branden

Welcome!

Dear Branden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Branden Wall
2462 Paul Road
Santa Ana, CA 6336

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Zeph

Welcome!

Dear Zeph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zeph Patrick
1840 Beach Avenue Ap #618
Rancho Cucamonga, CA 20627

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Uriel

Welcome!

Dear Uriel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Uriel Gross
4138 Indiana Av.
Bakersfield, CA 572

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Benjamin

Welcome!

Dear Benjamin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Benjamin Harrison
1303 Paerdegat Street Ap #416
Rancho Cucamonga, CA 40234

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jaquelyn

Welcome!

Dear Jaquelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jaquelyn Blake
P.O. Box 438
San Diego, CA 36190

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Evan

Welcome!

Dear Evan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Evan Schmidt
5031 Dodworth Rd.
Riverside, CA 8183

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Candice

Welcome!

Dear Candice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Candice Mooney
P.O. Box 140
Los Angeles, CA 87905

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Andrew

Welcome!

Dear Andrew,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Andrew Petersen
P.O. Box 155
Anaheim, CA 95872

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Althea

Welcome!

Dear Althea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Althea Gardner
491 Vanderveer Rd. Ap #419
Anaheim, CA 7569

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Francis

Welcome!

Dear Francis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Francis Winters
9214 Guinness St.
San Jose, CA 9499

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jonah

Welcome!

Dear Jonah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jonah Bauer
P.O. Box 764
Riverside, CA 98916

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Leigh

Welcome!

Dear Leigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Leigh Merrill
9090 Bethel St.
San Luis Obispo, CA 68830

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lenore

Welcome!

Dear Lenore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Lenore Nguyen
P.O. Box 773
Oakland, CA 18952

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ishmael

Welcome!

Dear Ishmael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Ishmael Larson
P.O. Box 601
Rancho Cucamonga, CA 82230

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Aubrey

Welcome!

Dear Aubrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Aubrey Leach
P.O. Box 113
Anaheim, CA 65881

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Devin

Welcome!

Dear Devin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Devin Ochoa
1732 Marine Av. Ap #351
Los Angeles, CA 63860

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Elmo

Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Elmo Velez
P.O. Box 990
San Jose, CA 30492

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PAIRED BEST WITH: White Wine

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1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kylie

Welcome!

Dear Kylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kylie Scott
1683 Heath Ave
Bakersfield, CA 68583

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hoyt

Welcome!

Dear Hoyt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Hoyt Henson
P.O. Box 844
Fresno, CA 70385

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Keely

Welcome!

Dear Keely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Keely Stafford
5819 Moore Road Ap #636
San Diego, CA 93582

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Kibo

Welcome!

Dear Kibo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kibo Kerr
P.O. Box 880
Bakersfield, CA 69066

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hop

Welcome!

Dear Hop,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Hop Hickman
7149 Jamison Ave
San Fransisco, CA 79479

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kyle

Welcome!

Dear Kyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Kyle Hamilton
5030 11th St.
San Jose, CA 43026

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Christine

Welcome!

Dear Christine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Christine Dillard
P.O. Box 788
San Luis Obispo, CA 22745

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Valentine

Welcome!

Dear Valentine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Valentine Kaufman
685 Duryea Street
Long Beach, CA 62713

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tiger

Welcome!

Dear Tiger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Tiger Lowe
2714 Vernon Av. Ap #630
Oakland, CA 60588

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Megan

Welcome!

Dear Megan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Megan Ferguson
P.O. Box 310
Oakland, CA 51391

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Cyrus

Welcome!

Dear Cyrus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Cyrus Good
5059 Bijou Ave
San Jose, CA 54474

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome India

Welcome!

Dear India,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

India Bailey
P.O. Box 195
Oakland, CA 67071

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Amanda

Welcome!

Dear Amanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Amanda Rocha
P.O. Box 342
Anaheim, CA 85408

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome MacKenzie

Welcome!

Dear MacKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

MacKenzie Mcneil
146 Lincoln Rd.
San Jose, CA 62755

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sylvester Pickett
4123 Lincoln Rd.
San Fransisco, CA 99818

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Dean

Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Dean Lamb
9936 Luther Av. Ap #478
Los Angeles, CA 76501

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Declan

Welcome!

Dear Declan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Declan Rollins
7013 Waldane Rd. Ap #792
Los Angeles, CA 71888

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Daryl

Welcome!

Dear Daryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Daryl Duncan
1495 Pembroke Avenue
Sacramento, CA 92197

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Len

Welcome!

Dear Len,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Len Sullivan
5824 Melrose Ave
Fresno, CA 96352

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Cooper

Welcome!

Dear Cooper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cooper Osborn
5358 10th Rd.
San Fransisco, CA 42974

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Amela

Welcome!

Dear Amela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Amela Carson
9818 4th Street
Oakland, CA 40874

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Paul

Welcome!

Dear Paul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Paul Greer
3534 Cyrus Street
San Luis Obispo, CA 628

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Thaddeus

Welcome!

Dear Thaddeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Thaddeus Mercer
5234 Dock Ave
San Luis Obispo, CA 15477

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Jakeem

Welcome!

Dear Jakeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Jakeem Pruitt
8697 Van Rd.
Rancho Cucamonga, CA 62257

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Madaline

Welcome!

Dear Madaline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Madaline Harmon
P.O. Box 508
Long Beach, CA 17515

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jeremy Robles
9729 Kingsborough St.
Los Angeles, CA 48481

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Violet

Welcome!

Dear Violet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Violet Ochoa
7882 Bay Rd.
San Fransisco, CA 77311

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Arsenio

Welcome!

Dear Arsenio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Arsenio Stewart
7687 Brightwater Rd.
San Jose, CA 24011

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Madison

Welcome!

Dear Madison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Madison Knight
1012 Micieli Street Ap #843
Long Beach, CA 41203

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sylvia

Welcome!

Dear Sylvia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sylvia Dorsey
6450 1st Av. Ap #303
Long Beach, CA 93815

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Marsden

Welcome!

Dear Marsden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Marsden Ward
P.O. Box 469
Santa Ana, CA 24450

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Emmanuel

Welcome!

Dear Emmanuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Emmanuel Morse
7910 Dooley Rd.
Los Angeles, CA 74701

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Edan

Welcome!

Dear Edan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Edan Chavez
P.O. Box 958
Sacramento, CA 51356

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Ursa

Welcome!

Dear Ursa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Ursa Foley
4764 Avenue St. Ap #194
Anaheim, CA 77227

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Phelan

Welcome!

Dear Phelan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Phelan Ramirez
7879 6th Road
Santa Ana, CA 76542

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Aphrodite

Welcome!

Dear Aphrodite,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aphrodite Koch
6776 60th Ave Ap #679
Rancho Cucamonga, CA 56544

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kenneth

Welcome!

Dear Kenneth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Kenneth Riggs
7115 State Road Ap #785
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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Adam

Welcome!

Dear Adam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Adam Klein
1141 34th Avenue Ap #525
Santa Ana, CA 41054

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brielle

Welcome!

Dear Brielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brielle York
9975 Pence St.
Anaheim, CA 32862

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ila

Welcome!

Dear Ila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ila Grant
3326 Elm St.
San Diego, CA 51356

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Shoshana

Welcome!

Dear Shoshana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Shoshana Kelley
7887 Fenimore Avenue
San Jose, CA 30590

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Mira

Welcome!

Dear Mira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Mira Sears
5720 49th Ave Ap #231
San Jose, CA 2997

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Lane

Welcome!

Dear Lane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lane Petersen
3008 Brighton Rd. Ap #567
Riverside, CA 79958

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Phyllis

Welcome!

Dear Phyllis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Phyllis Bailey
1782 59th Av. Ap #146
Oakland, CA 39109

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kareem Gallegos
8696 34th Ave Ap #502
Long Beach, CA 28829

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Anjolie

Welcome!

Dear Anjolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Anjolie Brock
8859 27th Rd. Ap #311
Rancho Cucamonga, CA 29827

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Blaze Chen
2503 Stanton Street Ap #197
Los Angeles, CA 35050

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Colette

Welcome!

Dear Colette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Colette Cochran
3350 52nd Rd.
San Luis Obispo, CA 2923

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Katell

Welcome!

Dear Katell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Katell Carlson
2180 Plumb Ave
Rancho Cucamonga, CA 60425

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Leroy

Welcome!

Dear Leroy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leroy Davis
4257 47th Street
Rancho Cucamonga, CA 83623

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Florence

Welcome!

Dear Florence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Florence Hurst
274 46th Ave Ap #154
Riverside, CA 30413

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nathan

Welcome!

Dear Nathan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Nathan Stanton
8493 St Rd. Ap #692
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Recipe

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PAIRED BEST WITH: White Wine

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2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Joel Barr
P.O. Box 567
Rancho Cucamonga, CA 8701

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Dana Pickett
2790 Lenox St.
Long Beach, CA 63731

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Hope

Welcome!

Dear Hope,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Hope Powers
478 Marine Street Ap #870
San Diego, CA 97291

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ishmael

Welcome!

Dear Ishmael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ishmael Hinton
2442 Van Ave
Fresno, CA 67477

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ian

Welcome!

Dear Ian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ian Kirkland
624 Pierrepont Road
Fresno, CA 11021

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Abel

Welcome!

Dear Abel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Abel Booth
1140 Bedford Street
San Jose, CA 10840

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Buckminster

Welcome!

Dear Buckminster,

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Buckminster Newton
7828 37th Av. Ap #478
Anaheim, CA 46033

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Gabriel

Welcome!

Dear Gabriel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Gabriel Little
P.O. Box 194
Los Angeles, CA 66068

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Phelan

Welcome!

Dear Phelan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Phelan Wagner
1995 Everett St.
Bakersfield, CA 80318

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Fletcher

Welcome!

Dear Fletcher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Fletcher Finley
5329 Hastings Ave
Rancho Cucamonga, CA 94246

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Sydnee

Welcome!

Dear Sydnee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Sydnee Guthrie
P.O. Box 244
San Jose, CA 74235

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jessica

Welcome!

Dear Jessica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Jessica Blankenship
P.O. Box 584
San Fransisco, CA 68055

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Zelenia

Welcome!

Dear Zelenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Zelenia Stout
7253 Wogan Ave
Riverside, CA 21109

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Theodore

Welcome!

Dear Theodore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Theodore Rocha
P.O. Box 966
Bakersfield, CA 82264

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Shaine

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 1610

Welcome!

Dear Shaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Shaine Cunningham
7666 Seacoast Av. Ap #770
Rancho Cucamonga, CA 21225

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Walker

Welcome!

Dear Walker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Walker Talley
1160 Tech Ave
Oakland, CA 6516

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jarrod Pacheco
5658 Bay Avenue
Anaheim, CA 15459

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Fleur

Welcome!

Dear Fleur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fleur Drake
1417 Livonia St.
Sacramento, CA 37735

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Imani

Welcome!

Dear Imani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Imani Miranda
P.O. Box 430
Anaheim, CA 63439

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Montana

Welcome!

Dear Montana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Montana Briggs
9282 Marshall Rd.
San Diego, CA 56136

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Meghan

Welcome!

Dear Meghan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Meghan Colon
P.O. Box 366
Fresno, CA 73928

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Levi

Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Levi Andrews
4624 108th Rd.
San Jose, CA 69194

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Jada

Welcome!

Dear Jada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Jada Fuentes
9054 Gates Rd. Ap #880
Sacramento, CA 27660

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Mari

Welcome!

Dear Mari,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mari Aguilar
896 Folsom St. Ap #868
Riverside, CA 98895

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Farrah

Welcome!

Dear Farrah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Farrah Duke
P.O. Box 614
Anaheim, CA 96238

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Orli

Welcome!

Dear Orli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Orli Taylor
6562 Bay St.
San Diego, CA 86553

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hilary

Welcome!

Dear Hilary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Hilary David
P.O. Box 348
Santa Ana, CA 24060

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Burke

Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Burke Good
P.O. Box 332
San Jose, CA 46450

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jerome

Welcome!

Dear Jerome,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Jerome Mcfadden
P.O. Box 548
San Luis Obispo, CA 21003

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Caesar

Welcome!

Dear Caesar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Caesar Castillo
390 Boynton Road
Los Angeles, CA 74764

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Tatiana

Welcome!

Dear Tatiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Tatiana Sloan
6668 Beach Street Ap #202
Santa Ana, CA 64286

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Graham

Welcome!

Dear Graham,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Graham Briggs
5271 Sidney Ave
Riverside, CA 20004

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Perry

Welcome!

Dear Perry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Perry Pickett
7494 44th St. Ap #198
Santa Ana, CA 65122

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Meghan

Welcome!

Dear Meghan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Meghan Hernandez
P.O. Box 808
San Luis Obispo, CA 94536

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Judah

Welcome!

Dear Judah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Judah Williams
P.O. Box 839
Anaheim, CA 72460

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Carter

Welcome!

Dear Carter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Carter Rogers
9554 Middagh Street
Oakland, CA 34094

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Maggie

Welcome!

Dear Maggie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Maggie Montgomery
8960 Bay Street
Fresno, CA 87298

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Philip

Welcome!

Dear Philip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Philip Phelps
1236 St Av.
Oakland, CA 16830

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ella

Welcome!

Dear Ella,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Ella Wolf
8592 Dewey Rd. Ap #697
Oakland, CA 71503

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jada

Welcome!

Dear Jada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jada Dunn
8376 Lafayette St.
San Jose, CA 63761

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shelly

Welcome!

Dear Shelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shelly Stevens
P.O. Box 287
Oakland, CA 59836

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jerome

Welcome!

Dear Jerome,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jerome Love
4452 10th St. Ap #293
Los Angeles, CA 25614

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lane

Welcome!

Dear Lane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lane Love
5492 Stuart Street
Fresno, CA 68632

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Vera

Welcome!

Dear Vera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vera Henry
P.O. Box 182
Sacramento, CA 37699

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Zenia

Welcome!

Dear Zenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Zenia Crosby
1288 Schweikerts St.
Oakland, CA 29004

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Jermaine Douglas
853 Paerdegat Ave
Santa Ana, CA 49559

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Celeste

Welcome!

Dear Celeste,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Celeste Bridges
P.O. Box 991
San Jose, CA 74596

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Harlan

Welcome!

Dear Harlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Harlan Battle
2497 Sheridan Rd.
Santa Ana, CA 16492

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rowan

Welcome!

Dear Rowan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Rowan Perry
9215 Tapscott Avenue Ap #633
Bakersfield, CA 77240

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Derek

Welcome!

Dear Derek,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Derek Whitfield
5699 Rutland St.
Los Angeles, CA 42242

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Gay

Welcome!

Dear Gay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Gay Schmidt
5613 Brighton Rd.
Anaheim, CA 7861

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Brandon

Welcome!

Dear Brandon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brandon Love
P.O. Box 913
Fresno, CA 95705

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Keefe

Welcome!

Dear Keefe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Keefe Guerrero
P.O. Box 746
Sacramento, CA 99684

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Cruz Mcknight
P.O. Box 240
San Diego, CA 10375

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Oliver

Welcome!

Dear Oliver,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Oliver Schwartz
P.O. Box 740
Bakersfield, CA 77478

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Noelani

Welcome!

Dear Noelani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Noelani Hall
P.O. Box 209
Long Beach, CA 73813

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Hedda

Welcome!

Dear Hedda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hedda Kirkland
P.O. Box 999
Fresno, CA 36902

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Constance

Welcome!

Dear Constance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Constance Ashley
P.O. Box 773
Oakland, CA 51982

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jasper

Welcome!

Dear Jasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jasper Butler
447 15th St.
Sacramento, CA 80717

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jerry

Welcome!

Dear Jerry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Jerry Velazquez
P.O. Box 754
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Quincy

Welcome!

Dear Quincy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Quincy Higgins
3572 Sands Ave Ap #820
San Jose, CA 43143

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Christopher Harding
7521 Summit Street
Oakland, CA 60130

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Veda

Welcome!

Dear Veda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Veda Potter
4673 4th Rd.
Fresno, CA 72511

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Merrill

Welcome!

Dear Merrill,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Merrill Hernandez
5118 49th Street
Los Angeles, CA 83600

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Taylor

Welcome!

Dear Taylor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Taylor Marquez
4220 Hazel Rd. Ap #764
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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Odessa

Welcome!

Dear Odessa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Odessa Sykes
P.O. Box 267
San Jose, CA 28002

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Florence

Welcome!

Dear Florence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Florence Stanton
2130 Frost Avenue
San Fransisco, CA 89919

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Diana

Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Diana Aguilar
9281 Beverley St. Ap #700
San Fransisco, CA 86171

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cody

Welcome!

Dear Cody,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cody Ayers
5017 Hendrickson Avenue
Long Beach, CA 28087

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome McKenzie

Welcome!

Dear McKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

McKenzie Pickett
9931 Williams Ave
Santa Ana, CA 37908

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ruby

Welcome!

Dear Ruby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ruby Craft
4570 Brighton Road
San Fransisco, CA 85970

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brandon

Welcome!

Dear Brandon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Brandon Barker
P.O. Box 955
Oakland, CA 78593

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hiram

Welcome!

Dear Hiram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hiram Clayton
8128 Scholes St.
Bakersfield, CA 85106

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Amela

Welcome!

Dear Amela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Amela Riley
P.O. Box 988
Rancho Cucamonga, CA 37281

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Levi

Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Levi Greene
9689 Dare Road
San Diego, CA 97077

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Nevada

Welcome!

Dear Nevada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nevada Ferrell
9947 9th St.
Anaheim, CA 2487

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Hilda

Welcome!

Dear Hilda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hilda Hendrix
2652 Bayard Ave
Los Angeles, CA 482

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Isaac

Welcome!

Dear Isaac,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Isaac Lara
3467 Hinckley St. Ap #907
Riverside, CA 94847

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sybil

Welcome!

Dear Sybil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sybil Booth
1948 Parrott Ave
Oakland, CA 41904

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Colorado

Welcome!

Dear Colorado,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Colorado Simon
133 1st St.
Bakersfield, CA 52828

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Bertha

Welcome!

Dear Bertha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Bertha Guzman
4076 77th Avenue Ap #650
Sacramento, CA 68233

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Amelia

Welcome!

Dear Amelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Amelia Burke
P.O. Box 740
Sacramento, CA 37323

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Caldwell

Welcome!

Dear Caldwell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Caldwell Todd
1700 Eastern Av. Ap #300
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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Kirsten

Welcome!

Dear Kirsten,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Kirsten Dawson
5876 4th Avenue
Sacramento, CA 55646

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Cooper

Welcome!

Dear Cooper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cooper Hendrix
P.O. Box 478
Santa Ana, CA 16038

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Tatiana

Welcome!

Dear Tatiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Tatiana Ratliff
726 Brighton Av.
San Luis Obispo, CA 95793

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Elizabeth

Welcome!

Dear Elizabeth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Elizabeth Bell
2217 Shore Ave
San Luis Obispo, CA 27856

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Camden

Welcome!

Dear Camden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Camden Mathews
7350 Boulevard Avenue Ap #793
Riverside, CA 88489

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Yeo

Welcome!

Dear Yeo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Yeo Copeland
2652 38th Av. Ap #408
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alice

Welcome!

Dear Alice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Alice Bartlett
2149 Anchorage Street Ap #453
Fresno, CA 16716

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Noble

Welcome!

Dear Noble,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Noble Greene
P.O. Box 733
Long Beach, CA 46953

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Wilma

Welcome!

Dear Wilma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wilma Haney
8321 Dock Road
Anaheim, CA 56087

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Abbot

Welcome!

Dear Abbot,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Abbot Blackburn
2799 Heyward St.
Anaheim, CA 25034

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Reece

Welcome!

Dear Reece,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Reece Vazquez
P.O. Box 305
Riverside, CA 58537

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Phyllis

Welcome!

Dear Phyllis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Phyllis York
1993 Monroe Av.
San Jose, CA 56314

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Montana

Welcome!

Dear Montana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Montana Compton
2681 2nd St.
Anaheim, CA 88189

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Simone

Welcome!

Dear Simone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Simone Spencer
4456 Paerdegat St.
San Luis Obispo, CA 91519

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Thaddeus

Welcome!

Dear Thaddeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Thaddeus Adkins
4673 Skillman Rd. Ap #455
Anaheim, CA 28381

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Armando

Welcome!

Dear Armando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Armando Cabrera
7215 Judge Rd.
Bakersfield, CA 16974

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ruth

Welcome!

Dear Ruth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ruth Chavez
2279 Thomas St.
Oakland, CA 59124

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Theodore

Welcome!

Dear Theodore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Theodore Jordan
2946 45th Road
Los Angeles, CA 39207

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Wang Vance
5996 Flatlands Rd.
Anaheim, CA 44914

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Demetrius

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Demetrius Lester
8578 Lawn Road
San Luis Obispo, CA 29221

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Sydney

Welcome!

Dear Sydney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Sydney Cotton
8271 Snyder Street Ap #651
San Luis Obispo, CA 11802

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Todd

Welcome!

Dear Todd,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Todd Ramos
1121 Delmonico Rd.
San Jose, CA 63369

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome August

Welcome!

Dear August,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

August James
P.O. Box 238
Bakersfield, CA 66964

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Dexter

Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Dexter Murray
6566 Dean Rd.
San Diego, CA 89836

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Katell

Welcome!

Dear Katell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Katell Rogers
3972 Chester Rd.
Santa Ana, CA 12906

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Felix

Welcome!

Dear Felix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Felix Benton
657 Kane Rd. Ap #456
San Luis Obispo, CA 96750

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cairo

Welcome!

Dear Cairo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Cairo Levy
628 College Rd.
Rancho Cucamonga, CA 42360

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Fletcher

Welcome!

Dear Fletcher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Fletcher Kline
444 Bond Rd. Ap #435
Oakland, CA 53037

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ann

Welcome!

Dear Ann,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ann Lee
1337 Bayard Avenue
San Luis Obispo, CA 48895

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Quinlan

Welcome!

Dear Quinlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Quinlan Good
P.O. Box 543
San Luis Obispo, CA 72151

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Aubrey

Welcome!

Dear Aubrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Aubrey Cote
P.O. Box 941
Los Angeles, CA 5712

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Mufutau

Welcome!

Dear Mufutau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Mufutau Murray
4695 Middagh St.
Oakland, CA 15911

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hop

Welcome!

Dear Hop,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hop Buckley
2493 India Rd.
Santa Ana, CA 3283

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jacqueline

Welcome!

Dear Jacqueline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jacqueline Lester
4222 Schenck Avenue
Los Angeles, CA 23224

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Merritt

Welcome!

Dear Merritt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Merritt Vance
9778 Kingsland Av. Ap #307
Santa Ana, CA 75076

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Caleb

Welcome!

Dear Caleb,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Caleb Mclean
P.O. Box 407
Fresno, CA 28072

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Dylan

Welcome!

Dear Dylan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Dylan Le
1643 Lenox Road Ap #905
San Fransisco, CA 96307

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Rama

Welcome!

Dear Rama,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rama Brady
8829 Patchen Rd. Ap #945
Oakland, CA 17454

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Fatima Hines
9190 53rd St. Ap #683
San Diego, CA 92074

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Logan

Welcome!

Dear Logan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Logan Nixon
P.O. Box 338
Santa Ana, CA 27541

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hamilton

Welcome!

Dear Hamilton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hamilton Barber
8093 Emmons Rd.
Anaheim, CA 28077

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Randall

Welcome!

Dear Randall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Randall Velazquez
8009 Schenectady Avenue
Rancho Cucamonga, CA 97185

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Desiree

Welcome!

Dear Desiree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Desiree Buchanan
4506 Bedell Av.
Long Beach, CA 21666

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Alyssa

Welcome!

Dear Alyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Alyssa Blackwell
700 Bethel Rd.
Oakland, CA 62448

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Lane

Welcome!

Dear Lane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lane Cash
3606 Colonial Rd. Ap #739
Los Angeles, CA 55165

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Prescott Hunt
4564 Putnam Ave
Riverside, CA 42974

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nerea

Welcome!

Dear Nerea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Nerea Roman
814 Weirfield St. Ap #333
San Jose, CA 29974

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Colton

Welcome!

Dear Colton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Colton Morgan
4095 Noll Street
San Diego, CA 76247

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Heidi

Welcome!

Dear Heidi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Heidi Morris
4451 Powers Avenue
Santa Ana, CA 1202

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Keely

Welcome!

Dear Keely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keely Mccarthy
P.O. Box 377
Bakersfield, CA 4242

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Shea

Welcome!

Dear Shea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shea Small
5773 Manor Road
Sacramento, CA 45626

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Rudyard

Welcome!

Dear Rudyard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Rudyard Dotson
5447 Dorset Road Ap #736
Fresno, CA 39730

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Zelda

Welcome!

Dear Zelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Zelda Myers
1606 Henderson Rd. Ap #828
Riverside, CA 68825

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Fritz

Welcome!

Dear Fritz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Fritz Brock
9958 Washington Rd.
Oakland, CA 12401

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ella

Welcome!

Dear Ella,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ella Maddox
9771 Meserole St. Ap #328
Rancho Cucamonga, CA 70919

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome William

Welcome!

Dear William,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

William Barnett
1673 Hamilton St.
Anaheim, CA 32604

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Samuel

Welcome!

Dear Samuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Samuel Pratt
1472 73rd Rd.
San Jose, CA 38178

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Clementine

Welcome!

Dear Clementine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Clementine Mcintyre
1672 Furman Rd.
San Fransisco, CA 57524

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kirestin

Welcome!

Dear Kirestin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kirestin Reilly
1835 16th Street
Los Angeles, CA 23347

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hasad

Welcome!

Dear Hasad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Hasad Perez
7202 Lafayette Avenue
Rancho Cucamonga, CA 92585

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Justina

Welcome!

Dear Justina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Justina Callahan
P.O. Box 767
San Luis Obispo, CA 28934

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hiram

Welcome!

Dear Hiram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hiram Simmons
5938 Bay Ave
Santa Ana, CA 24828

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Christen

Welcome!

Dear Christen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Christen Bryant
8161 Forrest Av.
Fresno, CA 22114

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Amity

Welcome!

Dear Amity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Amity Oneil
2684 Highland Rd. Ap #994
San Jose, CA 82489

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bo

Welcome!

Dear Bo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Bo Jackson
4263 Brighton Street
Oakland, CA 54113

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Urielle

Welcome!

Dear Urielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Urielle Bowman
P.O. Box 463
Bakersfield, CA 90583

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dane

Welcome!

Dear Dane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dane Hudson
9574 Lewis Avenue
San Fransisco, CA 70088

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Carla

Welcome!

Dear Carla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Carla Beard
3015 Gatling Av. Ap #121
Santa Ana, CA 56333

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Mark

Welcome!

Dear Mark,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mark Mejia
P.O. Box 802
Los Angeles, CA 25149

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Briar

Welcome!

Dear Briar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Briar Lucas
2634 Parkside Road Ap #561
Anaheim, CA 42229

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jane

Welcome!

Dear Jane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jane Fischer
1161 Whitney Road
Fresno, CA 36735

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Vaughan

Welcome!

Dear Vaughan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Vaughan Alston
P.O. Box 786
Rancho Cucamonga, CA 20490

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Sylvester Cain
9393 Vanderbilt Street Ap #280
Sacramento, CA 83767

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Phyllis

Welcome!

Dear Phyllis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Phyllis Houston
P.O. Box 656
Oakland, CA 7643

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Farrah

Welcome!

Dear Farrah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Farrah Mckay
8401 Jamison Rd.
Anaheim, CA 28175

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Anne

Welcome!

Dear Anne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Anne Burt
3831 7th St.
Los Angeles, CA 2974

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hakeem

Welcome!

Dear Hakeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Hakeem Williams
6792 View Av. Ap #925
Santa Ana, CA 62934

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Sade

Welcome!

Dear Sade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Sade Cherry
1359 Paerdegat Rd.
Rancho Cucamonga, CA 46525

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Rooney

Welcome!

Dear Rooney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Rooney Clements
5315 Gain Av. Ap #820
Oakland, CA 78384

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Charlotte

Welcome!

Dear Charlotte,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Charlotte Webb
2469 Hillel Street Ap #217
Oakland, CA 4369

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hanna

Welcome!

Dear Hanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Hanna Bass
5899 20th Road
Riverside, CA 74436

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Buffy

Welcome!

Dear Buffy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Buffy Farrell
P.O. Box 478
San Jose, CA 56989

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Guy

Welcome!

Dear Guy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Guy Forbes
3056 12th Road Ap #928
Rancho Cucamonga, CA 12639

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Brittany

Welcome!

Dear Brittany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Brittany Riley
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hayes

Welcome!

Dear Hayes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hayes Sims
6069 Kensington Avenue
Long Beach, CA 14711

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Wylie

Welcome!

Dear Wylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Wylie Mccullough
P.O. Box 288
San Jose, CA 63109

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Branden

Welcome!

Dear Branden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Branden Rodriguez
3551 Seton St.
Long Beach, CA 4396

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Vivien

Welcome!

Dear Vivien,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Vivien Garner
7329 Hastings Road
Fresno, CA 11425

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Chaim

Welcome!

Dear Chaim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chaim Burks
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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Malik

Welcome!

Dear Malik,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Malik Wilkins
P.O. Box 472
Los Angeles, CA 65840

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Avye

Welcome!

Dear Avye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Avye Fox
1988 Colin Road
Rancho Cucamonga, CA 90507

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Paki

Welcome!

Dear Paki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Paki Lawson
P.O. Box 422
Sacramento, CA 69224

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Igor

Welcome!

Dear Igor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Igor Livingston
5553 Marginal Avenue Ap #497
Long Beach, CA 2363

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Neil Hewitt
P.O. Box 432
Oakland, CA 5374

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Claudia

Welcome!

Dear Claudia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Claudia Hawkins
9399 Hull St. Ap #548
Anaheim, CA 51016

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Abdul

Welcome!

Dear Abdul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Abdul Sharpe
1354 Whipple Rd. Ap #372
San Jose, CA 6840

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mary

Welcome!

Dear Mary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Mary Hester
4423 Quentin Rd.
Bakersfield, CA 24188

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Peter

Welcome!

Dear Peter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Peter Blanchard
7823 Beverley St.
Bakersfield, CA 81862

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Phyllis

Welcome!

Dear Phyllis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Phyllis Kim
9181 Coles Road
Los Angeles, CA 84493

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Forrest

Welcome!

Dear Forrest,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Forrest Rivers
8027 Coventry Rd.
San Luis Obispo, CA 71387

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Anne

Welcome!

Dear Anne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Anne Frost
9863 Prospect St.
Bakersfield, CA 85989

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jakeem

Welcome!

Dear Jakeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Jakeem Barnes
2680 Noble St. Ap #772
San Jose, CA 80500

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Magee Chen
3249 Berriman Street Ap #943
Rancho Cucamonga, CA 44621

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hyatt

Welcome!

Dear Hyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Hyatt Pitts
9696 23rd Rd. Ap #579
San Diego, CA 3855

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ashely

Welcome!

Dear Ashely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ashely Rush
5811 Russell Road Ap #407
Long Beach, CA 81146

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Odessa

Welcome!

Dear Odessa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Odessa Shepherd
693 Skidmore Av. Ap #709
Rancho Cucamonga, CA 38190

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Maxine

Welcome!

Dear Maxine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Maxine Patrick
8507 Belmont St.
San Fransisco, CA 27303

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kieran

Welcome!

Dear Kieran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kieran Stone
P.O. Box 453
San Fransisco, CA 34853

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kennedy

Welcome!

Dear Kennedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Kennedy Haley
P.O. Box 883
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Gage

Welcome!

Dear Gage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Gage Pierce
P.O. Box 295
Oakland, CA 47670

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Rinah

Welcome!

Dear Rinah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rinah Norman
1173 Ridge Avenue
Fresno, CA 85166

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Hu

Welcome!

Dear Hu,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Hu Mcintosh
2932 Baltic St.
Long Beach, CA 73547

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Rashad

Welcome!

Dear Rashad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rashad Hooper
9599 Mc Street
Long Beach, CA 32744

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Graham

Welcome!

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Prepared especially for Silver Member

Graham Barton
793 Hart Rd.
Fresno, CA 94368

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kelsey

Welcome!

Dear Kelsey,

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kelsey Sargent
8977 40th Road
Long Beach, CA 59777

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Craig

Welcome!

Dear Craig,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Craig Taylor
6606 Perri Rd. Ap #195
Anaheim, CA 9391

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Suki

Welcome!

Dear Suki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Suki Castro
P.O. Box 285
San Jose, CA 62515

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Cyrus

Welcome!

Dear Cyrus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Cyrus Vaughan
P.O. Box 325
Sacramento, CA 37901

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Zia

Welcome!

Dear Zia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Zia Larson
9846 Paerdegat Street Ap #698
Fresno, CA 84588

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Irma

Welcome!

Dear Irma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Irma Wallace
5720 Scholes Rd.
Los Angeles, CA 6736

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Griffith

Welcome!

Dear Griffith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Griffith Price
6655 Monaco Rd. Ap #213
Bakersfield, CA 81953

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Wayne

Welcome!

Dear Wayne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Wayne Hodge
3957 17th Av. Ap #490
Rancho Cucamonga, CA 3684

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Abbot

Welcome!

Dear Abbot,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Abbot Kent
8346 2nd Rd.
Anaheim, CA 5151

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ishmael

Welcome!

Dear Ishmael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ishmael Stephens
P.O. Box 830
Long Beach, CA 39291

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Hyatt

Welcome!

Dear Hyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Hyatt Mosley
4734 Royce Avenue Ap #443
Bakersfield, CA 72165

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Chadwick

Welcome!

Dear Chadwick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Chadwick Ewing
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Imogene

Welcome!

Dear Imogene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Imogene Cochran
P.O. Box 339
San Diego, CA 322

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bruno Harper
7480 New Rd.
Anaheim, CA 47716

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Sybill

Welcome!

Dear Sybill,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Sybill Shields
P.O. Box 536
San Diego, CA 27490

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Claudia

Welcome!

Dear Claudia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Claudia Combs
798 Sackett Road
San Jose, CA 67430

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Althea

Welcome!

Dear Althea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Althea Briggs
5293 Hausman Avenue Ap #423
Oakland, CA 39501

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dillon Mcleod
2956 67th St.
Long Beach, CA 10030

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Rogan

Welcome!

Dear Rogan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Rogan Bonner
3712 Bushwick St.
San Diego, CA 60091

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Sydney

Welcome!

Dear Sydney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Sydney Rasmussen
7300 Brighton Avenue
Fresno, CA 4159

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dean

Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Dean Saunders
P.O. Box 708
Rancho Cucamonga, CA 46409

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rhonda

Welcome!

Dear Rhonda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Rhonda Peters
6122 51st Rd. Ap #408
San Fransisco, CA 48879

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Octavius

Welcome!

Dear Octavius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Octavius Gibbs
P.O. Box 809
Riverside, CA 49783

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dalton

Welcome!

Dear Dalton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dalton Macdonald
6057 3rd Ave
San Diego, CA 13662

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Xandra

Welcome!

Dear Xandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Xandra Holder
6278 Cooper Avenue Ap #304
Bakersfield, CA 41969

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Meredith

Welcome!

Dear Meredith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Meredith Oliver
6317 Danforth St.
Oakland, CA 91476

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dana Tate
P.O. Box 395
Riverside, CA 78054

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kalia

Welcome!

Dear Kalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Kalia Sawyer
244 3rd St. Ap #513
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Amity

Welcome!

Dear Amity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Amity Drake
9193 Windsor Rd.
San Fransisco, CA 33901

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Cheryl

Welcome!

Dear Cheryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Cheryl Collier
P.O. Box 908
Riverside, CA 6439

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ferris

Welcome!

Dear Ferris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Ferris Torres
4206 20th Street
Anaheim, CA 9489

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Jin

Welcome!

Dear Jin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jin Herring
4047 Guinness St.
Los Angeles, CA 44302

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lee Serrano
7953 Ridge Av.
San Diego, CA 83531

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Quinn

Welcome!

Dear Quinn,

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Prepared especially for Gold Member

Quinn Barlow
2697 3rd Av.
San Diego, CA 573

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Baxter

Welcome!

Dear Baxter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Baxter Snider
5432 59th Rd.
San Jose, CA 40907

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Alexis

Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Alexis Dennis
335 Micieli St.
San Luis Obispo, CA 25008

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ezra

Welcome!

Dear Ezra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Ezra Wells
465 Bushwick Avenue
Santa Ana, CA 42209

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Cathleen

Welcome!

Dear Cathleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cathleen Greene
P.O. Box 784
Fresno, CA 63019

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Pandora

Welcome!

Dear Pandora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Pandora Hebert
7952 Emmons St.
Los Angeles, CA 40235

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Harding

Welcome!

Dear Harding,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Harding Nash
P.O. Box 483
Fresno, CA 59647

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Roth

Welcome!

Dear Roth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Roth Burgess
9605 Degraw St.
Anaheim, CA 27196

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Tyrone

Welcome!

Dear Tyrone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Tyrone Case
2074 Weirfield Avenue
Los Angeles, CA 6403

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Inez

Welcome!

Dear Inez,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Inez Floyd
9051 Avenue Rd. Ap #630
Riverside, CA 83349

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Candace

Welcome!

Dear Candace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Candace Reyes
4901 10th Avenue
San Luis Obispo, CA 54250

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Carla

Welcome!

Dear Carla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Carla Melton
8860 Pine Rd.
Santa Ana, CA 81776

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PAIRED BEST WITH: Red Wine

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
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VIN NOIR

Welcome Jolene

Welcome!

Dear Jolene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Jolene Avery
P.O. Box 545
Los Angeles, CA 28442

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Welcome Charlotte

Welcome!

Dear Charlotte,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Charlotte Contreras
9969 Kent St.
Los Angeles, CA 72547

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Hashim

Welcome!

Dear Hashim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Hashim Hutchinson
921 81st Ave Ap #861
Anaheim, CA 96933

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Bryar

Welcome!

Dear Bryar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Bryar Frost
2985 6th Street
Long Beach, CA 15051

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Nadine

Welcome!

Dear Nadine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nadine Sargent
6248 Celeste Av. Ap #930
Riverside, CA 8261

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Joan

Welcome!

Dear Joan,

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Prepared especially for Silver Member

Joan Church
1070 Avenue Road
Anaheim, CA 7456

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Hammett

Welcome!

Dear Hammett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hammett Cohen
873 Suydam St.
Anaheim, CA 56274

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Solomon

Welcome!

Dear Solomon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Solomon Shaw
5395 Chester Rd.
San Luis Obispo, CA 34464

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Igor

Welcome!

Dear Igor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Igor Chaney
P.O. Box 588
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Zeph

Welcome!

Dear Zeph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Zeph Schroeder
1198 8th Rd.
Los Angeles, CA 36039

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kylie

Welcome!

Dear Kylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kylie Baxter
9136 Grand Av.
Anaheim, CA 56565

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hasad

Welcome!

Dear Hasad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hasad Johnston
7976 11th Avenue Ap #518
Sacramento, CA 46534

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kristen

Welcome!

Dear Kristen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kristen Rutledge
3370 Paerdegat St.
Anaheim, CA 66194

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Pamela

Welcome!

Dear Pamela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Pamela Mejia
3989 Prospect Avenue Ap #972
Riverside, CA 51262

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Declan

Welcome!

Dear Declan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Declan Velasquez
3886 Hicks Rd.
San Fransisco, CA 93471

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Elliott

Welcome!

Dear Elliott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Elliott Guerra
1247 Brighton Ave
San Diego, CA 83647

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Desiree

Welcome!

Dear Desiree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Desiree Phelps
P.O. Box 527
Sacramento, CA 79322

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Tyler Navarro
341 Knight Avenue
Los Angeles, CA 2113

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Leah

Welcome!

Dear Leah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leah Phillips
2140 Brightwater Rd. Ap #490
Fresno, CA 98830

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Paki

Welcome!

Dear Paki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Paki Dickerson
3440 Lawn St. Ap #390
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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Roth

Welcome!

Dear Roth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Roth Mcconnell
2571 Fane Street Ap #628
Bakersfield, CA 30851

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Nora

Welcome!

Dear Nora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nora Barlow
724 Eldert Av.
Santa Ana, CA 98288

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Harper Kent
P.O. Box 233
Oakland, CA 5779

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Alexander

Welcome!

Dear Alexander,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alexander Cote
3462 24th St.
San Fransisco, CA 88376

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Mallory

Welcome!

Dear Mallory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Mallory Richmond
9154 Whale Avenue Ap #603
Anaheim, CA 1014

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Zeph

Welcome!

Dear Zeph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Zeph Stephens
8342 Lee Road Ap #311
Santa Ana, CA 29954

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Amery

Welcome!

Dear Amery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Amery Brown
2448 17th Street
Santa Ana, CA 59821

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Rooney

Welcome!

Dear Rooney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rooney Gutierrez
7076 Adler Avenue
Los Angeles, CA 41877

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Brendan Duncan
9862 18th Road
Los Angeles, CA 76505

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Dexter

Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Dexter Fuller
1356 Wyckoff Rd.
San Luis Obispo, CA 6248

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Garrett

Welcome!

Dear Garrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Garrett Booker
9882 13th Rd.
Bakersfield, CA 47486

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Mara

Welcome!

Dear Mara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Mara Alexander
8745 Fleet Rd. Ap #130
Los Angeles, CA 39035

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kaden

Welcome!

Dear Kaden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Kaden Stuart
1098 Stanhope St.
Anaheim, CA 48598

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Erica

Welcome!

Dear Erica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Erica Gregory
9234 Bedell St. Ap #291
Sacramento, CA 57056

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Natalie

Welcome!

Dear Natalie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Natalie Christensen
7744 Nassau Road Ap #623
San Luis Obispo, CA 52074

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Chiquita

Welcome!

Dear Chiquita,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Chiquita Barber
P.O. Box 562
Sacramento, CA 31906

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Akeem

Welcome!

Dear Akeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Akeem Mayo
P.O. Box 818
Rancho Cucamonga, CA 8675

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Karly Castillo
4862 19th Road Ap #595
Anaheim, CA 51299

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Halla

Welcome!

Dear Halla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Halla Bruce
8017 Highland Rd. Ap #766
Sacramento, CA 55645

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Yoko

Welcome!

Dear Yoko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Yoko Britt
8693 Plaza Ave
Riverside, CA 40283

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Wang Cooley
1099 72nd Ave
San Diego, CA 84091

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Sydney

Welcome!

Dear Sydney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sydney Alvarado
9337 Conduit Ave
Long Beach, CA 88985

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dominic

Welcome!

Dear Dominic,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Dominic Moon
4121 89th Rd.
Oakland, CA 25627

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Gil

Welcome!

Dear Gil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Gil Dyer
370 27th St.
Sacramento, CA 37671

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Robin

Welcome!

Dear Robin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Robin Stevens
P.O. Box 336
Oakland, CA 56253

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dara

Welcome!

Dear Dara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Dara Hicks
2987 Carlton St.
San Fransisco, CA 69253

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Nehru

Welcome!

Dear Nehru,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Nehru Mann
6813 Lawrence St. Ap #311
Anaheim, CA 892

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ursa

Welcome!

Dear Ursa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ursa Stewart
8959 Irving Avenue Ap #153
Sacramento, CA 13021

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Celeste

Welcome!

Dear Celeste,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Celeste Navarro
P.O. Box 584
Santa Ana, CA 13530

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Zorita

Welcome!

Dear Zorita,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Zorita Estrada
P.O. Box 650
Riverside, CA 73362

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Ria

Welcome!

Dear Ria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ria Jarvis
7762 Mac Rd. Ap #188
Fresno, CA 45504

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Vladimir

Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Vladimir Jones
1912 Dare Road
San Diego, CA 55940

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Courtney

Welcome!

Dear Courtney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

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Courtney Figueroa
4190 Withers Avenue
Anaheim, CA 14779

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Jin

Welcome!

Dear Jin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Jin Patterson
2237 Charles Avenue
Oakland, CA 73006

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Rylee

Welcome!

Dear Rylee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Rylee Vang
6827 26th Avenue
Bakersfield, CA 78625

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Orson

Welcome!

Dear Orson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Orson Morales
P.O. Box 494
Fresno, CA 22805

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Aphrodite

Welcome!

Dear Aphrodite,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Aphrodite Barr
7647 Paerdegat Ave Ap #241
Rancho Cucamonga, CA 87097

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Mannix

Welcome!

Dear Mannix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mannix Kerr
1804 Park Rd. Ap #492
Anaheim, CA 53050

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Ria

Welcome!

Dear Ria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Ria Klein
3735 Brighton St.
Rancho Cucamonga, CA 91444

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Sandra

Welcome!

Dear Sandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Sandra Walsh
4650 Bergen Road
San Fransisco, CA 99140

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Rachel

Welcome!

Dear Rachel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Rachel Vance
3901 Greene Ave
Riverside, CA 13497

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Mariam

Welcome!

Dear Mariam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Mariam Ochoa
P.O. Box 355
Riverside, CA 49668

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Irene

Welcome!

Dear Irene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Irene Fernandez
5241 Norwood Av.
San Fransisco, CA 85650

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Sandra

Welcome!

Dear Sandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Sandra Gibbs
850 Prospect Rd.
San Luis Obispo, CA 85413

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Anthony

Welcome!

Dear Anthony,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Anthony Lloyd
9648 Pitkin St.
Los Angeles, CA 52961

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jasmine

Welcome!

Dear Jasmine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jasmine Weiss
8579 Sapphire Ave
Riverside, CA 78580

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Carl

Welcome!

Dear Carl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Carl Branch
6339 Brighton Street
Rancho Cucamonga, CA 76262

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Selma

Welcome!

Dear Selma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Selma Simon
6685 103rd Street
Anaheim, CA 95284

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Roary

Welcome!

Dear Roary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Roary Dale
8570 Danforth Rd.
San Fransisco, CA 98359

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Megan

Welcome!

Dear Megan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Megan Foreman
9240 Beach Rd.
San Diego, CA 319

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Jermaine Dunn
3817 Kiely Av.
Long Beach, CA 81060

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Moses

Welcome!

Dear Moses,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Moses Barrera
P.O. Box 530
Oakland, CA 32440

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Samuel

Welcome!

Dear Samuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Samuel Page
2004 Jackson St.
Fresno, CA 2892

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Graiden

Welcome!

Dear Graiden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Graiden Giles
6985 Thomas Ave Ap #656
San Fransisco, CA 81759

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Aristotle

Welcome!

Dear Aristotle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Aristotle Marshall
9174 Lorraine Road Ap #709
Long Beach, CA 25125

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Debra

Welcome!

Dear Debra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Debra Willis
5883 Ten Avenue Ap #638
San Fransisco, CA 88132

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Uta

Welcome!

Dear Uta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Uta Cleveland
3299 Bergen Street
Long Beach, CA 92636

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dale

Welcome!

Dear Dale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Dale May
9791 King Rd.
San Luis Obispo, CA 40889

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Melissa

Welcome!

Dear Melissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Melissa Marshall
5592 Lois Avenue
Oakland, CA 41696

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kaye

Welcome!

Dear Kaye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Kaye Wheeler
P.O. Box 180
Riverside, CA 87801

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Alyssa

Welcome!

Dear Alyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Alyssa Ortiz
P.O. Box 540
Rancho Cucamonga, CA 42899

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Doris

Welcome!

Dear Doris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Doris Booth
P.O. Box 671
San Luis Obispo, CA 37815

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Vivien

Welcome!

Dear Vivien,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Vivien Irwin
6869 Wilson St.
Sacramento, CA 54512

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jameson

Welcome!

Dear Jameson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jameson Juarez
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Alisa

Welcome!

Dear Alisa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Alisa Jenkins
P.O. Box 997
San Fransisco, CA 5833

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome William

Welcome!

Dear William,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

William Walker
P.O. Box 377
Anaheim, CA 89732

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lucas

Welcome!

Dear Lucas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lucas Avila
7593 Losee Avenue
Santa Ana, CA 20622

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Recipe

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PAIRED BEST WITH: Red Wine

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Stewart

Welcome!

Dear Stewart,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Stewart Burns
4619 Bay St. Ap #802
San Fransisco, CA 84749

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Nehru

Welcome!

Dear Nehru,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nehru Walsh
4737 Landis St. Ap #786
Los Angeles, CA 15309

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Desiree

Welcome!

Dear Desiree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Desiree Clayton
P.O. Box 536
Fresno, CA 58169

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome August

Welcome!

Dear August,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

August Hickman
4628 Brighton St.
San Jose, CA 81779

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brady

Welcome!

Dear Brady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brady Duffy
P.O. Box 579
Rancho Cucamonga, CA 85473

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Sopoline

Welcome!

Dear Sopoline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Sopoline Buckley
6347 Aviation Street Ap #719
Riverside, CA 46702

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Alden

Welcome!

Dear Alden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Alden Gardner
5026 Wilson Street
Long Beach, CA 96367

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Keelie

Welcome!

Dear Keelie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Keelie Ball
P.O. Box 134
Los Angeles, CA 18495

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Yeo

Welcome!

Dear Yeo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Yeo Mcleod
7071 Slocum Ave
Los Angeles, CA 89915

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Anastasia

Welcome!

Dear Anastasia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Anastasia Bridges
4694 Winthrop Avenue
San Fransisco, CA 46323

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Pearl

Welcome!

Dear Pearl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Pearl Griffin
9269 Williams Avenue
Rancho Cucamonga, CA 65156

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Hermione

Welcome!

Dear Hermione,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hermione Charles
2659 Baughman Avenue
Los Angeles, CA 85219

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Reece

Welcome!

Dear Reece,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Reece Manning
156 Brighton Road
Santa Ana, CA 75476

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Calvin Roth
2963 Willoughby Rd.
San Diego, CA 15115

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Sylvester Abbott
2468 Pioneer Rd. Ap #975
Santa Ana, CA 1124

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Helen

Welcome!

Dear Helen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Helen Perry
9117 Sinderen Rd.
Fresno, CA 42670

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Chase

Welcome!

Dear Chase,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Chase Short
7375 Merit Rd. Ap #805
Riverside, CA 91673

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Shoshana

Welcome!

Dear Shoshana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Shoshana Dotson
8650 Boulevard Road Ap #270
San Fransisco, CA 49849

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ciaran

Welcome!

Dear Ciaran,

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ciaran Webb
758 Ocean Rd. Ap #386
Anaheim, CA 8922

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Silas

Welcome!

Dear Silas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Silas Ball
P.O. Box 305
San Jose, CA 27072

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR
Welcome Nero

Welcome!

Dear Nero,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Nero Sweet
8558 Somers Road
Oakland, CA 47333

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Abra

Welcome!

Dear Abra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Abra Conrad
9591 Macdougal Av.
San Fransisco, CA 2036

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Hedda

Welcome!

Dear Hedda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Hedda Huffman
P.O. Box 133
Los Angeles, CA 49492

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Nyssa

Welcome!

Dear Nyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nyssa Delaney
P.O. Box 944
Santa Ana, CA 88735

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Mari

Welcome!

Dear Mari,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Mari Vaughn
624 Noll Rd.
Rancho Cucamonga, CA 28081

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Carson

Welcome!

Dear Carson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Carson Key
8525 Ten Ave
San Luis Obispo, CA 6840

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brenden

Welcome!

Dear Brenden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Brenden Brewer
7789 Court Road
Bakersfield, CA 15255

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Neville

Welcome!

Dear Neville,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Neville Browning
P.O. Box 674
San Diego, CA 51361

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Leonard

Welcome!

Dear Leonard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Leonard Sparks
3445 Newport Ave Ap #771
San Fransisco, CA 85706

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Linus

Welcome!

Dear Linus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Linus Alford
P.O. Box 857
Riverside, CA 20797

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Teegan

Welcome!

Dear Teegan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Teegan Mann
6737 Chase Avenue Ap #509
Los Angeles, CA 34006

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Oscar

Welcome!

Dear Oscar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Oscar Hester
7379 22nd Road
San Jose, CA 37723

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Marcia

Welcome!

Dear Marcia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Marcia Stewart
5717 Malta St.
Fresno, CA 34710

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Jada

Welcome!

Dear Jada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jada Huber
2704 Front Avenue Ap #155
Fresno, CA 79570

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Sheila

Welcome!

Dear Sheila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Sheila Strickland
9273 Court Road
San Diego, CA 4058

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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CLUB
1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Zia

Welcome!

Dear Zia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Zia Holland
986 Smith Rd.
San Fransisco, CA 87762

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jocelyn

Welcome!

Dear Jocelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jocelyn Pacheco
313 Belmont St. Ap #729
Anaheim, CA 63506

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Shannon

Welcome!

Dear Shannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Shannon Lee
4585 Jay Rd.
Long Beach, CA 76019

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Camille

Welcome!

Dear Camille,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Camille Vazquez
9667 Ovington St.
Rancho Cucamonga, CA 68494

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Neil Luna
2205 23rd Rd.
San Fransisco, CA 95643

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lionel Alston
2547 41st Avenue
Sacramento, CA 37254

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alma

Welcome!

Dear Alma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Alma Cantrell
7603 Maujer Rd.
Fresno, CA 16005

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ivan

Welcome!

Dear Ivan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Ivan Mclean
968 Matthews Street
Anaheim, CA 23730

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Magee Frank
P.O. Box 254
San Luis Obispo, CA 15527

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Blair

Welcome!

Dear Blair,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Blair Cameron
P.O. Box 442
Long Beach, CA 56812

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Vernon

Welcome!

Dear Vernon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Vernon Douglas
2671 Pearl Ave
San Luis Obispo, CA 30043

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Odysseus

Welcome!

Dear Odysseus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Odysseus Cobb
7883 Vermont Avenue
Los Angeles, CA 27781

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Riley

Welcome!

Dear Riley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Riley Whitley
8094 Avenue Road Ap #166
Oakland, CA 79435

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Jasper

Welcome!

Dear Jasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Jasper Pacheco
P.O. Box 617
San Jose, CA 64364

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Orlando

Welcome!

Dear Orlando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Orlando Powers
7281 Canton Avenue
San Fransisco, CA 26799

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Jin

Welcome!

Dear Jin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jin Witt
9406 Loring Ave Ap #412
Los Angeles, CA 11196

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kennedy

Welcome!

Dear Kennedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Kennedy Wheeler
1885 Kent Rd.
Anaheim, CA 36117

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Kermit

Welcome!

Dear Kermit,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kermit Hill
5886 5th Rd.
Riverside, CA 96310

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Jameson

Welcome!

Dear Jameson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Jameson Newman
P.O. Box 801
Bakersfield, CA 57578

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Leah

Welcome!

Dear Leah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Leah Garner
7021 Beach Ave
San Jose, CA 30557

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Baxter

Welcome!

Dear Baxter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Baxter Rodriquez
7900 McDonald Av.
Fresno, CA 37510

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lillian

Welcome!

Dear Lillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Lillian Sexton
5879 2nd Ave
Riverside, CA 60890

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Savannah

Welcome!

Dear Savannah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Savannah Delaney
5317 29th Ave
Oakland, CA 2882

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brenna

Welcome!

Dear Brenna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Brenna Strickland
P.O. Box 334
Oakland, CA 42848

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Zachary

Welcome!

Dear Zachary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Zachary Conley
5362 Vandervoort Street
Riverside, CA 98668

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Inez

Welcome!

Dear Inez,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Inez Torres
9878 Taylor Av. Ap #680
Oakland, CA 64079

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Ferdinand

Welcome!

Dear Ferdinand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ferdinand Franklin
7035 Ocean Rd.
Anaheim, CA 50595

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Fleur

Welcome!

Dear Fleur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Fleur Aguirre
6690 Revere Av.
San Diego, CA 32558

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Plato

Welcome!

Dear Plato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Plato Buchanan
P.O. Box 321
Bakersfield, CA 91484

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Benedict

Welcome!

Dear Benedict,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Benedict Burton
1895 Blake Road
Long Beach, CA 39857

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Eleanor

Welcome!

Dear Eleanor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Eleanor Williams
6687 Powers St.
San Luis Obispo, CA 45793

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Daphne

Welcome!

Dear Daphne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Daphne Duran
2354 Doughty St.
San Diego, CA 87714

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ila

Welcome!

Dear Ila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ila Lee
4780 Tapscott Rd. Ap #791
Santa Ana, CA 74665

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lester

Welcome!

Dear Lester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lester Lott
3952 Bay Rd.
Los Angeles, CA 10897

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Fitzgerald

Welcome!

Dear Fitzgerald,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Fitzgerald Barry
3150 Prospect Road
Los Angeles, CA 49263

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Rogan

Welcome!

Dear Rogan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Rogan Lamb
1267 95th Ave
Long Beach, CA 90361

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ainsley

Welcome!

Dear Ainsley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Ainsley Chan
5533 48th Avenue Ap #329
San Luis Obispo, CA 43942

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Mari

Welcome!

Dear Mari,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Mari Mercado
1339 Monroe Av. Ap #172
Anaheim, CA 22853

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dahlia

Welcome!

Dear Dahlia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Dahlia Good
P.O. Box 995
Oakland, CA 55844

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dylan

Welcome!

Dear Dylan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Dylan Brooks
7688 1st Rd.
Long Beach, CA 47355

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Shoshana

Welcome!

Dear Shoshana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Shoshana Finley
2874 Whitney Avenue Ap #248
San Jose, CA 53516

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Wilma

Welcome!

Dear Wilma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
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Prepared especially for Silver Member

Wilma Morse
624 Utrecht Av. Ap #659
Bakersfield, CA 88524

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ira

Welcome!

Dear Ira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ira Morrison
4785 55th Ave Ap #961
Oakland, CA 38628

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Howard

Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Howard Patterson
7086 Albemarle Ave Ap #756
Rancho Cucamonga, CA 23857

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Ronan

Welcome!

Dear Ronan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Ronan Browning
P.O. Box 135
Anaheim, CA 76590

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome India

Welcome!

Dear India,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

India Pacheco
7240 83rd Ave
San Fransisco, CA 38441

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Jermaine Massey
1315 Anthony Road
Los Angeles, CA 80579

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Reuben

Welcome!

Dear Reuben,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Reuben Romero
2983 Brighton Ave
Bakersfield, CA 78393

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Lacy

Welcome!

Dear Lacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Lacy Paul
6868 Dock Rd.
Bakersfield, CA 15965

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Nomlanga

Welcome!

Dear Nomlanga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Nomlanga Tyson
6228 Avenue Street Ap #773
San Diego, CA 50384

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Bruce

Welcome!

Dear Bruce,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bruce Armstrong
1191 King Street
San Fransisco, CA 69250

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Bell

Welcome!

Dear Bell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bell Noble
8981 Devon Road
San Jose, CA 57594

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Carla

Welcome!

Dear Carla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Carla Malone
436 Lloyd Rd.
San Luis Obispo, CA 76352

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Charity

Welcome!

Dear Charity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Charity Best
P.O. Box 206
Sacramento, CA 79940

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kuame

Welcome!

Dear Kuame,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kuame Everett
4879 Truxton Road
Long Beach, CA 8300

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kalia

Welcome!

Dear Kalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kalia Ayala
P.O. Box 122
Bakersfield, CA 78233

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Harper Farley
6734 14th Rd.
Sacramento, CA 74829

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome William

Welcome!

Dear William,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

William Combs
6043 Starr Rd.
Anaheim, CA 24964

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tamara

Welcome!

Dear Tamara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tamara West
P.O. Box 489
San Luis Obispo, CA 12580

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Quon

Welcome!

Dear Quon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Quon Tyler
5805 Bayview Av. Ap #128
San Diego, CA 69985

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Naida

Welcome!

Dear Naida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Naida Cooke
9720 Louisiana Rd. Ap #130
Long Beach, CA 73483

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Susan

Welcome!

Dear Susan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Susan Graham
1598 Clarkson Street
Bakersfield, CA 86554

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Arthur

Welcome!

Dear Arthur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Arthur Walter
5054 Hopkins St. Ap #840
Oakland, CA 17085

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Diana

Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Diana Fuller
8004 Nevins Av. Ap #657
San Jose, CA 27501

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kermit

Welcome!

Dear Kermit,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Kermit Ferguson
6411 Keap Avenue
Los Angeles, CA 46811

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Kasper Burt
5853 46th Road
Rancho Cucamonga, CA 17701

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Wyatt

Welcome!

Dear Wyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Wyatt Elliott
6825 St Av. Ap #103
Rancho Cucamonga, CA 41080

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Richard

Welcome!

Dear Richard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Richard Hensley
2754 Brighton Street
San Diego, CA 74727

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Geoffrey

Welcome!

Dear Geoffrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Geoffrey Roy
1269 Hart St.
Fresno, CA 58532

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Michelle

Welcome!

Dear Michelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Michelle Chen
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Fresno, CA 34865

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Cally

Welcome!

Dear Cally,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Cally Pugh
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Sonia

Welcome!

Dear Sonia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Sonia Pacheco
P.O. Box 219
Bakersfield, CA 33561

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dahlia

Welcome!

Dear Dahlia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Dahlia Rowe
1407 Auburn Av.
Long Beach, CA 5291

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Cassandra

Welcome!

Dear Cassandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cassandra Fuller
3303 22nd Road
Anaheim, CA 18767

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Veda

Welcome!

Dear Veda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Veda Hess
P.O. Box 977
Sacramento, CA 90461

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Harper Kent
5334 Flatlands St.
San Jose, CA 91433

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Drake

Welcome!

Dear Drake,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Drake Pace
3760 Snyder Rd.
Oakland, CA 11700

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Felix

Welcome!

Dear Felix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Felix Farrell
6058 46th St.
San Fransisco, CA 58769

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Joshua

Welcome!

Dear Joshua,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Joshua Reese
5782 Woodruff Avenue Ap #475
Anaheim, CA 53389

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Allen Hart
839 66th St.
Riverside, CA 53493

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jonah

Welcome!

Dear Jonah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jonah Holloway
P.O. Box 736
Los Angeles, CA 40699

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jack

Welcome!

Dear Jack,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Jack Wyatt
1876 11th Rd.
Anaheim, CA 67839

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Gil

Welcome!

Dear Gil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Gil Maynard
4675 Sapphire Rd. Ap #295
Santa Ana, CA 95696

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kimberley

Welcome!

Dear Kimberley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kimberley Becker
4930 Paidge Street Ap #787
Oakland, CA 43115

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Imani

Welcome!

Dear Imani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Imani Beasley
9533 Park Rd.
Los Angeles, CA 89143

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Lydia

Welcome!

Dear Lydia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Lydia Brennan
P.O. Box 273
Rancho Cucamonga, CA 97745

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Camden

Welcome!

Dear Camden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Camden Mcconnell
1371 Charles Street
San Diego, CA 8727

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Pearl

Welcome!

Dear Pearl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Pearl Henderson
4123 Paerdegat Av.
Sacramento, CA 75914

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Melvin

Welcome!

Dear Melvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Melvin Stanley
P.O. Box 956
Bakersfield, CA 21841

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Morgan

Welcome!

Dear Morgan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Morgan Kent
P.O. Box 946
Oakland, CA 93474

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Blake

Welcome!

Dear Blake,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Blake Cantu
1863 Main Avenue
San Fransisco, CA 81353

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Tara

Welcome!

Dear Tara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Tara Wheeler
1016 Elliott Rd.
Bakersfield, CA 30815

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Oren

Welcome!

Dear Oren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Oren Powell
6572 Dumont Av. Ap #441
Fresno, CA 91889

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Palmer

Welcome!

Dear Palmer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Palmer Branch
4887 Avenue Road
San Luis Obispo, CA 91669

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nathaniel

Welcome!

Dear Nathaniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Nathaniel Mcclure
3436 Erskine St.
San Diego, CA 13861

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Candice

Welcome!

Dear Candice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Candice Craft
3571 Sumner St. Ap #218
Bakersfield, CA 47582

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Georgia

Welcome!

Dear Georgia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Georgia Guzman
7117 96th Ave Ap #353
Bakersfield, CA 27212

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Quinlan

Welcome!

Dear Quinlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Quinlan Wynn
4785 46th Street Ap #395
San Fransisco, CA 3746

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Serina

Welcome!

Dear Serina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Serina Callahan
3514 Garnet Avenue
San Luis Obispo, CA 41169

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tara

Welcome!

Dear Tara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Tara Fitzgerald
6605 Montieth Road Ap #961
Long Beach, CA 89894

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Wylie

Welcome!

Dear Wylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Wylie Wynn
1757 6th St.
Anaheim, CA 11976

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ali

Welcome!

Dear Ali,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Ali Ball
2463 Aurelia Rd.
Anaheim, CA 20955

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Wallace

Welcome!

Dear Wallace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wallace Humphrey
5885 10th St.
Sacramento, CA 30306

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Melanie

Welcome!

Dear Melanie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Melanie Gilbert
2601 Fayette St. Ap #526
Riverside, CA 34661

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Allen Meadows
2355 26th Ave
San Diego, CA 43962

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Xerxes

Welcome!

Dear Xerxes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Xerxes Mccarty
P.O. Box 129
Rancho Cucamonga, CA 54117

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome David

Welcome!

Dear David,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

David Middleton
451 8th Road
San Jose, CA 74196

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Casey

Welcome!

Dear Casey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Casey Olsen
4270 Lincoln Av.
Fresno, CA 47292

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brian

Welcome!

Dear Brian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brian Haley
P.O. Box 987
Anaheim, CA 92953

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lilah

Welcome!

Dear Lilah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lilah Dickson
3076 Clymer Street Ap #509
Bakersfield, CA 30782

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alice

Welcome!

Dear Alice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alice Rosales
P.O. Box 884
San Fransisco, CA 33612

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Joel Poole
8898 39th Ave Ap #264
Fresno, CA 4138

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Dawn

Welcome!

Dear Dawn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Dawn Valdez
P.O. Box 831
Anaheim, CA 9597

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jelani

Welcome!

Dear Jelani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Jelani Cotton
P.O. Box 929
Riverside, CA 57810

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Laith

Welcome!

Dear Laith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Laith Peck
3328 6th Ave Ap #891
San Diego, CA 86886

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hop

Welcome!

Dear Hop,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hop Pittman
2985 White Av.
Oakland, CA 38779

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dolan

Welcome!

Dear Dolan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dolan Waller
2432 West Street Ap #185
San Diego, CA 36244

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dale

Welcome!

Dear Dale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dale Patterson
1901 Ridge Road
Santa Ana, CA 52510

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Erin

Welcome!

Dear Erin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Erin Barrett
1183 Island Street
Sacramento, CA 29655

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Brendan Ortega
P.O. Box 837
San Fransisco, CA 8315

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Melvin

Welcome!

Dear Melvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Melvin Leblanc
3741 Falmouth Rd.
San Fransisco, CA 70234

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Benedict

Welcome!

Dear Benedict,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Benedict Petersen
2549 1st Rd.
Anaheim, CA 13840

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jamal

Welcome!

Dear Jamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jamal Marshall
6181 Clove Ave
Rancho Cucamonga, CA 66670

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lara

Welcome!

Dear Lara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Lara Terry
P.O. Box 519
San Jose, CA 61434

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Keaton

Welcome!

Dear Keaton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Keaton Coleman
P.O. Box 892
Bakersfield, CA 93045

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Nicholas

Welcome!

Dear Nicholas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nicholas Beasley
3548 Wythe Ave Ap #566
Fresno, CA 25861

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Brent Mayer
5151 Indiana Road Ap #452
San Diego, CA 89661

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Carol

Welcome!

Dear Carol,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Carol Velasquez
7283 Gilmore St.
San Fransisco, CA 17351

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Edward

Welcome!

Dear Edward,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Edward Mooney
6961 Schweikerts Street
Los Angeles, CA 85081

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Aquila Ward
P.O. Box 489
Los Angeles, CA 57303

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Lenore

Welcome!

Dear Lenore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Lenore Stanley
3203 Palm St. Ap #970
Sacramento, CA 62466

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Keelie

Welcome!

Dear Keelie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Keelie Mcmillan
9342 Colonial Rd.
Riverside, CA 6939

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Serina

Welcome!

Dear Serina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Serina Hicks
9784 Monroe St.
Oakland, CA 72564

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Reed

Welcome!

Dear Reed,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Reed Vance
4896 Brighton Rd. Ap #168
Fresno, CA 29787

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Calista

Welcome!

Dear Calista,

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Member Benefits

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Prepared especially for Platinum Member

Calista Dennis
3996 Roebling Street Ap #499
Oakland, CA 83767

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jamal

Welcome!

Dear Jamal,

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Prepared especially for Platinum Member

Jamal Best
7470 Avenue Street Ap #382
Rancho Cucamonga, CA 9799

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brock

Welcome!

Dear Brock,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Brock Haney
7254 Market Rd.
Los Angeles, CA 11205

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Perry

Welcome!

Dear Perry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Perry Mckay
P.O. Box 918
Fresno, CA 72412

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Lacy

Welcome!

Dear Lacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Lacy Brennan
4914 10th Ave
Oakland, CA 33813

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Noel

Welcome!

Dear Noel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Noel Ratliff
P.O. Box 335
Oakland, CA 84055

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jonas

Welcome!

Dear Jonas,

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Prepared especially for Gold Member

Jonas Mcleod
4808 Clarendon Rd. Ap #887
Rancho Cucamonga, CA 26370

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jacob

Welcome!

Dear Jacob,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jacob Travis
6399 Gallatin Road
Sacramento, CA 64198

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jolene

Welcome!

Dear Jolene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jolene Deleon
P.O. Box 596
San Luis Obispo, CA 21886

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Karyn

Welcome!

Dear Karyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Karyn Whitehead
2263 Brighton Street
Santa Ana, CA 15512

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Carol

Welcome!

Dear Carol,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Carol Ferrell
3031 Sackett Avenue
Rancho Cucamonga, CA 6421

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Russell

Welcome!

Dear Russell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Russell Macdonald
6898 Frost Av.
Oakland, CA 13883

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Keegan

Welcome!

Dear Keegan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Keegan Mcleod
P.O. Box 178
Anaheim, CA 20711

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Amery

Welcome!

Dear Amery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Amery Mullen
P.O. Box 717
Riverside, CA 34003

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Zachery Ball
6462 Seigel St.
San Jose, CA 10423

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Anne

Welcome!

Dear Anne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Anne Cooke
P.O. Box 877
San Luis Obispo, CA 87998

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Juliet

Welcome!

Dear Juliet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Juliet Kaufman
P.O. Box 905
Rancho Cucamonga, CA 47240

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Tallulah

Welcome!

Dear Tallulah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tallulah Ingram
P.O. Box 590
Anaheim, CA 43229

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Craig

Welcome!

Dear Craig,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Craig Mathews
3337 Shore Av.
Riverside, CA 81992

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cora

Welcome!

Dear Cora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Cora Delaney
7503 Washington Avenue Ap #581
Oakland, CA 86832

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lucius

Welcome!

Dear Lucius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lucius Butler
9559 Croton St. Ap #280
Bakersfield, CA 10026

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Steven

Welcome!

Dear Steven,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Steven Campbell
2055 49th St.
San Jose, CA 26233

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Mira

Welcome!

Dear Mira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Mira Murray
6652 Bragg Rd. Ap #906
Santa Ana, CA 6225

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Eden

Welcome!

Dear Eden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Eden Dean
7534 45th Street
Long Beach, CA 41667

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Sarah

Welcome!

Dear Sarah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sarah Brady
8316 Noble Av.
Anaheim, CA 6160

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Howard

Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Howard Terry
2699 4th Street
Los Angeles, CA 85893

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lois

Welcome!

Dear Lois,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lois Callahan
2210 Moffat Rd.
Bakersfield, CA 33000

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Samuel

Welcome!

Dear Samuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Samuel Love
1042 Graham Rd.
Rancho Cucamonga, CA 50812

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Bell

Welcome!

Dear Bell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Bell Fry
6236 Whitney Avenue
Los Angeles, CA 69922

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Reese

Welcome!

Dear Reese,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Reese Carroll
2117 Eldert St.
Bakersfield, CA 29599

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Kermit

Welcome!

Dear Kermit,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Kermit Guerrero
P.O. Box 851
Sacramento, CA 3858

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Cara

Welcome!

Dear Cara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cara Romero
8936 4th St.
San Jose, CA 92290

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cole

Welcome!

Dear Cole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cole Head
8216 19th Av. Ap #539
San Luis Obispo, CA 42493

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Addison

Welcome!

Dear Addison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Addison Mckay
2824 Bay St. Ap #433
Fresno, CA 25625

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Noble

Welcome!

Dear Noble,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Noble Holmes
P.O. Box 306
Fresno, CA 98389

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Leo

Welcome!

Dear Leo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Leo Levine
4547 Bayview Street
San Diego, CA 3323

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Hayfa

Welcome!

Dear Hayfa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Hayfa Taylor
5078 Chester Avenue
Riverside, CA 42875

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome MacKenzie

Welcome!

Dear MacKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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MacKenzie Castaneda
1905 20th Road
Long Beach, CA 25413

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Hyatt

Welcome!

Dear Hyatt,

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Prepared especially for Silver Member

Hyatt Madden
2244 Jackson St.
Riverside, CA 44811

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Victor

Welcome!

Dear Victor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Victor Valentine
8418 Ebony Ave
Los Angeles, CA 19616

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Veronica

Welcome!

Dear Veronica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Veronica Witt
2058 Florence St. Ap #135
Anaheim, CA 45553

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Colleen

Welcome!

Dear Colleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Colleen Galloway
9328 Coles Avenue Ap #427
Fresno, CA 9542

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Cailin

Welcome!

Dear Cailin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cailin Valencia
3625 Doughty Road
Anaheim, CA 23186

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Anika

Welcome!

Dear Anika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Anika Kim
4469 24th Avenue Ap #185
San Jose, CA 39791

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Prescott Glass
9919 Flatlands Rd. Ap #839
San Jose, CA 15104

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lance

Welcome!

Dear Lance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lance Pacheco
3316 Brighton Av. Ap #524
Santa Ana, CA 86784

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Whitney

Welcome!

Dear Whitney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Whitney Wyatt
9300 Bay Street Ap #486
Riverside, CA 984

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Tanek

Welcome!

Dear Tanek,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Tanek Mays
2310 Legion Street Ap #609
Fresno, CA 98973

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Destiny

Welcome!

Dear Destiny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Destiny Wise
P.O. Box 354
San Jose, CA 87975

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Margaret

Welcome!

Dear Margaret,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Margaret Mayer
9071 Somers Ave
Anaheim, CA 11580

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Maggy

Welcome!

Dear Maggy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Maggy Camacho
6298 Halleck Av.
Sacramento, CA 71107

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Anne

Welcome!

Dear Anne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Anne Stewart
P.O. Box 950
San Jose, CA 46696

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome George

Welcome!

Dear George,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

George Kaufman
5289 Buffalo Street
Anaheim, CA 10082

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Chava

Welcome!

Dear Chava,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Chava Burt
9120 1st Rd.
San Jose, CA 6413

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Illana

Welcome!

Dear Illana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Illana Walters
7328 Brightwater Avenue
Rancho Cucamonga, CA 16048

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Alvin

Welcome!

Dear Alvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alvin Fernandez
1881 Seigel Rd.
Oakland, CA 40601

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cally

Welcome!

Dear Cally,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Cally Serrano
7944 Atkins Av. Ap #427
Sacramento, CA 20349

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Zenia

Welcome!

Dear Zenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zenia Hunt
4930 Hendrickson Av.
Oakland, CA 82925

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Adrienne

Welcome!

Dear Adrienne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Adrienne Dodson
P.O. Box 433
Anaheim, CA 26799

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Marshall

Welcome!

Dear Marshall,

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Central Coast

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Prepared especially for Platinum Member

Marshall Baker
3970 Canda Rd.
Oakland, CA 44877

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Christopher Haley
7074 Stewart Ave
Los Angeles, CA 80468

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Leandra

Welcome!

Dear Leandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Leandra Delacruz
5802 86th Av.
Santa Ana, CA 51821

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Leslie

Welcome!

Dear Leslie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Leslie Casey
P.O. Box 970
Bakersfield, CA 86945

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Hillary

Welcome!

Dear Hillary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Hillary Beard
P.O. Box 836
Anaheim, CA 20984

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Acton

Welcome!

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Prepared especially for Silver Member

Acton Dean
P.O. Box 448
Anaheim, CA 42752

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Tanner

Welcome!

Dear Tanner,

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Prepared especially for Gold Member

Tanner Zamora
870 Sullivan St.
San Luis Obispo, CA 68878

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Vance

Welcome!

Dear Vance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Vance Paul
9416 Conduit Rd.
Long Beach, CA 24320

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jessica

Welcome!

Dear Jessica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jessica Vinson
1065 Head Ave Ap #419
Oakland, CA 20577

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Prescott Beard
6223 3rd St.
Fresno, CA 54270

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zahir

Welcome!

Dear Zahir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zahir Tillman
9508 Milton Rd.
Santa Ana, CA 64522

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Vivien

Welcome!

Dear Vivien,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Vivien Larsen
9661 99th Avenue Ap #687
Fresno, CA 65989

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jane

Welcome!

Dear Jane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Jane Mack
9893 27th Road
Santa Ana, CA 17458

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jennifer

Welcome!

Dear Jennifer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Jennifer Ratliff
1860 Olive Rd. Ap #456
Los Angeles, CA 37261

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Rigel

Welcome!

Dear Rigel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Rigel Wyatt
6045 Brighton Rd.
San Diego, CA 87983

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Akeem

Welcome!

Dear Akeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Akeem Roberts
4926 Sherlock Rd.
Rancho Cucamonga, CA 90803

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Chava

Welcome!

Dear Chava,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Chava Mckee
3725 17th Ave
San Diego, CA 68291

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zoe

Welcome!

Dear Zoe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Zoe Wagner
2365 West St.
Anaheim, CA 71576

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Jarrod Hayden
1348 Eckford Ave Ap #975
Long Beach, CA 55828

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Demetria

Welcome!

Dear Demetria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Demetria Hull
876 Clarendon Av. Ap #391
Long Beach, CA 58891

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Aquila Cooper
8376 Vandam St.
San Fransisco, CA 81135

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Steven

Welcome!

Dear Steven,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Steven Soto
P.O. Box 650
San Jose, CA 83315

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Dolan

Welcome!

Dear Dolan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Dolan Suarez
P.O. Box 619
Bakersfield, CA 62217

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Iona

Welcome!

Dear Iona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Iona Slater
2443 Elizabeth Ave
Long Beach, CA 86279

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ferdinand

Welcome!

Dear Ferdinand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ferdinand Greene
P.O. Box 570
Bakersfield, CA 25501

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Cherokee

Welcome!

Dear Cherokee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cherokee Golden
P.O. Box 823
Anaheim, CA 53650

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Irene

Welcome!

Dear Irene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Irene Mcintosh
P.O. Box 982
Rancho Cucamonga, CA 3172

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Ross

Welcome!

Dear Ross,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ross Hess
2971 Chester Road
San Fransisco, CA 9407

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Tiger

Welcome!

Dear Tiger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Tiger Watkins
7228 Hook Ave
Anaheim, CA 63878

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Genevieve

Welcome!

Dear Genevieve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Genevieve Brady
6644 York Av.
San Fransisco, CA 25677

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Bernard

Welcome!

Dear Bernard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bernard Carpenter
5674 Hoyt Rd.
Los Angeles, CA 12845

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Reagan

Welcome!

Dear Reagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Reagan Price
2079 Brighton Av.
San Luis Obispo, CA 79207

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Abdul

Welcome!

Dear Abdul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Abdul Sharpe
6257 Montana Avenue Ap #606
San Jose, CA 52722

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Laith

Welcome!

Dear Laith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Laith Alexander
913 Bay Av.
Sacramento, CA 87636

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Samuel

Welcome!

Dear Samuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Samuel Gentry
P.O. Box 236
San Jose, CA 52750

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Shannon

Welcome!

Dear Shannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shannon Holloway
7954 Brighton St.
Santa Ana, CA 51839

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Charity

Welcome!

Dear Charity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Charity Peterson
9270 Dunne Avenue Ap #329
San Diego, CA 68231

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Sebastian

Welcome!

Dear Sebastian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Sebastian Beach
738 St St. Ap #881
Santa Ana, CA 1772

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Ulric

Welcome!

Dear Ulric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ulric Kinney
4806 Bay St. Ap #528
San Luis Obispo, CA 87156

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Mufutau

Welcome!

Dear Mufutau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Mufutau Hudson
P.O. Box 757
Santa Ana, CA 53515

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jordan

Welcome!

Dear Jordan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jordan Vega
4879 2nd Road
Long Beach, CA 43681

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Travis

Welcome!

Dear Travis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Travis Casey
9681 Noll Ave
Riverside, CA 6802

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sybil

Welcome!

Dear Sybil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Sybil Lindsay
P.O. Box 781
Santa Ana, CA 66833

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Pamela

Welcome!

Dear Pamela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Pamela White
4959 Avenue Ave Ap #711
San Diego, CA 58339

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Mari

Welcome!

Dear Mari,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mari Carpenter
P.O. Box 790
Bakersfield, CA 64947

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hamilton

Welcome!

Dear Hamilton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Hamilton Koch
9938 *Brien Rd. Ap #378
Fresno, CA 88848

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hanae

Welcome!

Dear Hanae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hanae Tucker
3217 Bliss St.
San Fransisco, CA 29296

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Galvin

Welcome!

Dear Galvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Galvin Rhodes
932 Weirfield Avenue
San Diego, CA 35159

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Athena

Welcome!

Dear Athena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Athena Williams
6562 Rockaway Av. Ap #743
Rancho Cucamonga, CA 78241

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kaye

Welcome!

Dear Kaye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kaye Hansen
6538 Glenmore St. Ap #728
Rancho Cucamonga, CA 83406

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Jermaine Hardy
P.O. Box 792
San Jose, CA 83834

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Howard

Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Howard Lowery
5909 Underhill Avenue
Long Beach, CA 19843

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Amal

Welcome!

Dear Amal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Amal Miles
5036 Adler St. Ap #271
Rancho Cucamonga, CA 17483

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Reed

Welcome!

Dear Reed,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Reed Jarvis
3692 Heath Rd.
Sacramento, CA 99276

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome MacKensie

Welcome!

Dear MacKensie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

MacKensie Davis
7158 Schenectady St. Ap #591
Sacramento, CA 95231

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Thomas

Welcome!

Dear Thomas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Thomas Larson
1969 Herkimer St.
Rancho Cucamonga, CA 95241

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Martena

Welcome!

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Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Martena Caldwell
4257 Dupont Ave
Rancho Cucamonga, CA 83207

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kyra

Welcome!

Dear Kyra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Kyra Griffith
4845 66th St.
Santa Ana, CA 19793

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Imelda

Welcome!

Dear Imelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Imelda Wooten
4515 Park Rd.
Riverside, CA 32296

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Yoshi

Welcome!

Dear Yoshi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Yoshi Turner
P.O. Box 726
Riverside, CA 89799

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Ursa

Welcome!

Dear Ursa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Ursa Cox
9230 Sterling Av.
Bakersfield, CA 12416

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Allen Chase
2238 5th Street
San Fransisco, CA 18489

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Oliver

Welcome!

Dear Oliver,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Oliver Emerson
5242 Quincy Av.
Fresno, CA 95662

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hasad

Welcome!

Dear Hasad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hasad Wiggins
P.O. Box 977
Riverside, CA 80554

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Denise

Welcome!

Dear Denise,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Denise Vang
4270 Boerum Rd.
San Jose, CA 96891

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Quinlan

Welcome!

Dear Quinlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quinlan Richards
P.O. Box 781
Oakland, CA 50321

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Harrison

Welcome!

Dear Harrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Harrison Church
P.O. Box 136
Oakland, CA 55942

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Micah Buckley
P.O. Box 364
Bakersfield, CA 84977

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Rhonda

Welcome!

Dear Rhonda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Rhonda Yang
4845 2 Ave
San Diego, CA 25181

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Harrison

Welcome!

Dear Harrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Harrison Nicholson
9687 Locust Rd. Ap #163
San Diego, CA 79808

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Hilda

Welcome!

Dear Hilda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hilda Sharpe
P.O. Box 710
Rancho Cucamonga, CA 9004

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cain

Welcome!

Dear Cain,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Cain Blevins
8904 Wallaston Road
San Fransisco, CA 96096

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Orlando

Welcome!

Dear Orlando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Orlando Bruce
P.O. Box 350
Rancho Cucamonga, CA 28500

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Molly

Welcome!

Dear Molly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Molly Cotton
P.O. Box 175
San Jose, CA 50099

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kim

Welcome!

Dear Kim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kim Swanson
P.O. Box 646
Long Beach, CA 47286

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Yvonne

Welcome!

Dear Yvonne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Yvonne Cabrera
P.O. Box 528
Oakland, CA 88754

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Heather

Welcome!

Dear Heather,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Heather Flores
8780 Beach Street Ap #543
Riverside, CA 56092

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ryder

Welcome!

Dear Ryder,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ryder Serrano
P.O. Box 150
Rancho Cucamonga, CA 51867

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Tate

Welcome!

Dear Tate,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tate Dillon
P.O. Box 806
San Fransisco, CA 52858

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Inez

Welcome!

Dear Inez,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Inez Case
9277 Starr Avenue
Rancho Cucamonga, CA 33428

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kiona

Welcome!

Dear Kiona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kiona Alford
P.O. Box 772
Santa Ana, CA 77249

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Connor

Welcome!

Dear Connor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Connor Chan
404 9th Rd.
Riverside, CA 11234

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns 3 tablespoons dry white wine 2½ tablespoons black bean–garlic sauce 3 teaspoons sugar Three 1½-pound rib eye steaks Salt	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes. 2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour. 3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Gannon

Welcome!

Dear Gannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Gannon Pruitt
1581 Bay Ave
Oakland, CA 22836

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Nyssa

Welcome!

Dear Nyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Nyssa Pate
829 Brighton Ave
San Jose, CA 70395

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Alec

Welcome!

Dear Alec,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Alec England
7253 Grand Avenue
Rancho Cucamonga, CA 83831

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Karly Workman
6998 29th Street
Riverside, CA 94990

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jacob

Welcome!

Dear Jacob,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Jacob Welch
6715 Sackman Rd.
Rancho Cucamonga, CA 43604

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ryder

Welcome!

Dear Ryder,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ryder Hardy
6445 8th Avenue
San Jose, CA 75512

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Raphael

Welcome!

Dear Raphael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Raphael Vargas
2988 X St. Ap #898
Sacramento, CA 77238

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Iona

Welcome!

Dear Iona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Iona Lynn
9780 Court Ave
Rancho Cucamonga, CA 11159

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kane

Welcome!

Dear Kane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kane Mercado
1321 Moore St.
San Luis Obispo, CA 28448

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Dillon Kaufman
P.O. Box 427
San Diego, CA 43250

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Fletcher

Welcome!

Dear Fletcher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Fletcher Knapp
3254 Waldorf Rd.
Anaheim, CA 43361

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Calvin Green
1251 Farragut Av.
San Fransisco, CA 67367

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Micah Jarvis
9974 Buffalo St.
Santa Ana, CA 62875

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Reed

Welcome!

Dear Reed,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Reed Rocha
8744 Beach Road
Los Angeles, CA 82340

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Pamela

Welcome!

Dear Pamela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Pamela Tran
7968 1st Rd.
Anaheim, CA 904

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Recipe

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3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Fuller

Welcome!

Dear Fuller,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Fuller Stewart
P.O. Box 951
Oakland, CA 53845

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Avye

Welcome!

Dear Avye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Avye Gentry
8167 Beverley St.
San Luis Obispo, CA 17200

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Trevor

Welcome!

Dear Trevor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Trevor Anderson
6633 Nova Rd.
Oakland, CA 81872

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nora

Welcome!

Dear Nora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nora Henson
9328 Union St.
San Fransisco, CA 22400

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Perry

Welcome!

Dear Perry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Perry Mercado
4387 Westminster Ave
Oakland, CA 85070

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Karyn

Welcome!

Dear Karyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Karyn Manning
P.O. Box 186
San Luis Obispo, CA 98921

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Dorothy

Welcome!

Dear Dorothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Dorothy Dominguez
P.O. Box 103
Santa Ana, CA 19371

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Debra

Welcome!

Dear Debra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Debra Miranda
721 Brighton St.
Los Angeles, CA 14578

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Yael

Welcome!

Dear Yael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Yael Coleman
P.O. Box 457
San Fransisco, CA 23348

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Basil

Welcome!

Dear Basil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Basil Barrett
2755 Provost Road
San Fransisco, CA 85792

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fatima Hartman
P.O. Box 253
Rancho Cucamonga, CA 92214

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Ivory

Welcome!

Dear Ivory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ivory Willis
P.O. Box 410
San Luis Obispo, CA 81692

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Yen

Welcome!

Dear Yen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Yen Cantrell
7063 Charles Ave
San Diego, CA 81872

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Benjamin

Welcome!

Dear Benjamin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Benjamin Sharp
P.O. Box 871
Rancho Cucamonga, CA 80678

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kane

Welcome!

Dear Kane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Kane Russo
6290 Williams St.
Sacramento, CA 61115

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ainsley

Welcome!

Dear Ainsley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ainsley Ashley
P.O. Box 336
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Olivia

Welcome!

Dear Olivia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Olivia Gates
1422 Webers Street Ap #801
Riverside, CA 46876

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brent Wilder
P.O. Box 497
Oakland, CA 8095

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Linus

Welcome!

Dear Linus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Linus Paul
P.O. Box 228
Rancho Cucamonga, CA 62150

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Cally

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 2269

Welcome!

Dear Cally,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cally Jennings
236 31st Avenue Ap #568
Sacramento, CA 91661

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jillian

Welcome!

Dear Jillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jillian Garner
5708 Hopkins Avenue
Rancho Cucamonga, CA 61570

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Magee Montoya
9613 2nd Street
San Luis Obispo, CA 20146

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alden

Welcome!

Dear Alden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Alden Craft
9148 Harway St. Ap #393
Bakersfield, CA 66689

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Zelenia

Welcome!

Dear Zelenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Zelenia Cantu
2565 Thatford Street
San Fransisco, CA 71718

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kellie

Welcome!

Dear Kellie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kellie Cantu
7755 Flatlands Avenue
Fresno, CA 35251

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kirestin

Welcome!

Dear Kirestin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kirestin Head
5658 Taylor Street
Fresno, CA 22504

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Aurelia

Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Aurelia Bowers
2348 Stoddard Road Ap #399
Riverside, CA 18888

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Germaine

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 2277

Welcome!

Dear Germaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Germaine Medina
7681 Kansas Street
Sacramento, CA 48892

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Maggy

Welcome!

Dear Maggy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Maggy Dunn
3746 Debevoise Ave Ap #592
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Tallulah

Welcome!

Dear Tallulah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Tallulah Beach
P.O. Box 826
San Diego, CA 15354

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Freya

Welcome!

Dear Freya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Freya Best
2638 Church Rd.
Rancho Cucamonga, CA 71873

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Heidi

Welcome!

Dear Heidi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Heidi Wade
8442 Shore Avenue
San Luis Obispo, CA 8681

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Isadora

Welcome!

Dear Isadora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Isadora Floyd
P.O. Box 325
Sacramento, CA 55985

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Paki

Welcome!

Dear Paki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Paki Hancock
8187 Holmes Avenue Ap #727
Santa Ana, CA 50862

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Alexandra

Welcome!

Dear Alexandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Alexandra Montoya
1295 Beach St.
Fresno, CA 11656

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Logan

Welcome!

Dear Logan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Logan Adams
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San Luis Obispo, CA 52338

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Bianca

Welcome!

Dear Bianca,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Bianca Byers
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Los Angeles, CA 20433

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Vivian

Welcome!

Dear Vivian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vivian Huber
6846 Pleasant Street
Oakland, CA 99333

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Reece

Welcome!

Dear Reece,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Reece Horne
6651 Kay Rd. Ap #742
San Jose, CA 79401

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Aristotle

Welcome!

Dear Aristotle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Aristotle Merrill
1300 4th St.
Rancho Cucamonga, CA 89018

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Leo

Welcome!

Dear Leo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Leo Best
2876 Floyd Road
Anaheim, CA 68817

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brian

Welcome!

Dear Brian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Brian Clay
1723 50th Avenue
Anaheim, CA 80145

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Uriel

Welcome!

Dear Uriel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Uriel Workman
506 Varkens Av.
Bakersfield, CA 39365

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Colette

Welcome!

Dear Colette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Colette Mueller
3899 77th Rd.
Riverside, CA 99737

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kiona

Welcome!

Dear Kiona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kiona Trujillo
6510 Downing Road
Santa Ana, CA 48120

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dennis

Welcome!

Dear Dennis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Dennis Stout
P.O. Box 371
San Fransisco, CA 2727

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hashim

Welcome!

Dear Hashim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hashim Ramirez
9312 38th Av.
Fresno, CA 79831

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hyacinth

Welcome!

Dear Hyacinth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Hyacinth Ramirez
P.O. Box 429
San Luis Obispo, CA 48323

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kerry

Welcome!

Dear Kerry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Kerry Nixon
5416 Lacon St.
Santa Ana, CA 18380

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Venus

Welcome!

Dear Venus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Venus White
6256 Village Av. Ap #490
Sacramento, CA 5901

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dominique

Welcome!

Dear Dominique,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dominique Potts
4145 3rd St.
San Jose, CA 6537

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kevyn

Welcome!

Dear Kevyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kevyn Mcintosh
P.O. Box 118
San Luis Obispo, CA 85041

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Damon

Welcome!

Dear Damon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Damon Langley
6805 Flatlands Road
Santa Ana, CA 90775

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Christopher Strong
9482 St Rd. Ap #651
Bakersfield, CA 98842

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lester

Welcome!

Dear Lester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lester Turner
849 Gaylord Rd.
Bakersfield, CA 8212

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Seth

Welcome!

Dear Seth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Seth Kane
P.O. Box 990
Los Angeles, CA 89836

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Callie

Welcome!

Dear Callie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Callie Kelley
P.O. Box 939
San Fransisco, CA 29926

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Stone

Welcome!

Dear Stone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Stone Williamson
P.O. Box 446
Santa Ana, CA 38277

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nora

Welcome!

Dear Nora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Nora Singleton
3384 103rd Rd.
Riverside, CA 10613

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Amber

Welcome!

Dear Amber,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Amber Gray
5102 Verona Rd.
San Fransisco, CA 74304

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Dieter

Welcome!

Dear Dieter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Dieter Fischer
P.O. Box 598
San Jose, CA 76942

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Randall

Welcome!

Dear Randall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Randall Cannon
4374 Warwick St.
San Jose, CA 46721

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Avram

Welcome!

Dear Avram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Avram Stout
3751 Bay St. Ap #308
Santa Ana, CA 92747

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Colby

Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Colby Miranda
9403 Oliver Rd.
San Diego, CA 78096

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Hedwig

Welcome!

Dear Hedwig,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Hedwig Hester
9370 Furman St. Ap #652
San Jose, CA 1349

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Theodore

Welcome!

Dear Theodore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Theodore Brown
6946 Felix Avenue
Anaheim, CA 97344

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Chantale

Welcome!

Dear Chantale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chantale Garner
2209 Noll Rd. Ap #528
Sacramento, CA 88946

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ciaran

Welcome!

Dear Ciaran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ciaran Hull
P.O. Box 435
San Luis Obispo, CA 76065

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Recipe

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PAIRED BEST WITH: Red Wine

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Knox

Welcome!

Dear Knox,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Knox Weiss
6168 Johnson Road
San Jose, CA 48529

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Keane

Welcome!

Dear Keane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keane Kennedy
8480 16th Rd. Ap #689
Anaheim, CA 40883

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hermione

Welcome!

Dear Hermione,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Hermione Walsh
6618 8th St.
Rancho Cucamonga, CA 14712

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Vivien

Welcome!

Dear Vivien,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Vivien Fisher
P.O. Box 510
Fresno, CA 9184

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Mark

Welcome!

Dear Mark,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Mark Garner
P.O. Box 990
San Jose, CA 92755

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lisandra

Welcome!

Dear Lisandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Lisandra Moran
4044 Eyck Ave Ap #566
Anaheim, CA 45523

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Felix

Welcome!

Dear Felix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Felix Johns
5459 Banner Rd.
Fresno, CA 69244

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hyatt

Welcome!

Dear Hyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hyatt Waller
2099 Fenimore St.
Los Angeles, CA 93205

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Craig

Welcome!

Dear Craig,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Craig Estrada
6572 Coleman Rd.
Oakland, CA 13657

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Kibo

Welcome!

Dear Kibo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kibo Acosta
9514 Jackson St.
Anaheim, CA 2536

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Dana Conrad
5370 16th Rd.
Long Beach, CA 75860

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Renee

Welcome!

Dear Renee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Renee Schroeder
2969 Danforth St.
Bakersfield, CA 45990

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Yuri

Welcome!

Dear Yuri,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Yuri Wilkinson
4267 Estate Street Ap #111
Fresno, CA 93450

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Conan

Welcome!

Dear Conan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Conan Payne
179 58th Rd.
San Fransisco, CA 33266

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Kaseem

Welcome!

Dear Kaseem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Kaseem Mayer
7694 Elizabeth St.
Sacramento, CA 35490

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Signe

Welcome!

Dear Signe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Signe Carter
P.O. Box 681
Rancho Cucamonga, CA 71397

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Wade

Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Wade Guthrie
3466 Dinsmore Rd. Ap #293
Los Angeles, CA 58292

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Charity

Welcome!

Dear Charity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Charity Yates
P.O. Box 972
Los Angeles, CA 61076

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Xyla

Welcome!

Dear Xyla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Xyla Whitfield
6998 Harbor Road
Fresno, CA 6969

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Caleb

Welcome!

Dear Caleb,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Caleb Mcbride
4774 Hawthorne Rd.
Riverside, CA 11425

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Leila

Welcome!

Dear Leila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Leila Fischer
7692 Rockaway St. Ap #803
Anaheim, CA 96945

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Sarah

Welcome!

Dear Sarah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Sarah Rich
7954 Burnett St.
Los Angeles, CA 45142

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Yasir

Welcome!

Dear Yasir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Yasir Valentine
1732 Bridgewater Rd.
San Fransisco, CA 74369

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bert

Welcome!

Dear Bert,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Bert Reilly
1661 Randolph Rd.
Santa Ana, CA 87061

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Flavia

Welcome!

Dear Flavia,

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Prepared especially for Gold Member

Flavia Carson
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Santa Ana, CA 65568

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Daphne

Welcome!

Dear Daphne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Daphne Wynn
5157 Washington Rd. Ap #376
Sacramento, CA 98446

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Diana

Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Diana Lester
P.O. Box 740
San Luis Obispo, CA 79900

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Wynne

Welcome!

Dear Wynne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Wynne Farley
4576 Willmohr Ave
Santa Ana, CA 40684

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Dominic

Welcome!

Dear Dominic,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Dominic Downs
5702 Bay Street Ap #165
Riverside, CA 1344

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Lars

Welcome!

Dear Lars,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Lars Tanner
3778 Bank Av.
Los Angeles, CA 18737

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Kathleen

Welcome!

Dear Kathleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kathleen Collier
P.O. Box 998
Anaheim, CA 64238

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Cedric

Welcome!

Dear Cedric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Cedric Harper
2743 Schenck Av.
Oakland, CA 80734

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Erich

Welcome!

Dear Erich,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Erich Cervantes
3082 Jerome Ave Ap #130
San Fransisco, CA 41979

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Patience

Welcome!

Dear Patience,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Patience Osborn
1411 Meadow Road
San Fransisco, CA 13039

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hilary

Welcome!

Dear Hilary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Hilary Leonard
5696 Tudor Av.
Riverside, CA 87677

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lucy

Welcome!

Dear Lucy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Lucy Love
P.O. Box 443
San Diego, CA 59620

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Irene

Welcome!

Dear Irene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Irene Puckett
988 Kay Rd.
Fresno, CA 99411

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Nicholas

Welcome!

Dear Nicholas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Nicholas Sellers
3834 3rd Street
Long Beach, CA 85531

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Xantha

Welcome!

Dear Xantha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Xantha Black
P.O. Box 766
Los Angeles, CA 86739

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3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Chester

Welcome!

Dear Chester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Chester Dudley
8416 Lombardy St.
Riverside, CA 20950

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Mannix

Welcome!

Dear Mannix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mannix Watson
P.O. Box 128
San Fransisco, CA 62208

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Tallulah

Welcome!

Dear Tallulah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Tallulah Mcdonald
2268 17th St.
Fresno, CA 19140

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nina

Welcome!

Dear Nina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nina Barton
7468 Minna Av.
Santa Ana, CA 87095

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Yardley

Welcome!

Dear Yardley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Yardley Church
1904 Railroad Road
Long Beach, CA 89189

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Karly Huffman
8159 Bay Ave Ap #383
Santa Ana, CA 19603

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Jack

Welcome!

Dear Jack,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Jack Meyer
7063 Eyck Ave
Sacramento, CA 69495

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Jaquelyn

Welcome!

Dear Jaquelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jaquelyn Irwin
9506 Webster Rd.
Long Beach, CA 10581

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Eve

Welcome!

Dear Eve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Eve Graham
926 Gatling Rd.
Riverside, CA 39000

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Abel

Welcome!

Dear Abel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Abel Bray
P.O. Box 168
Santa Ana, CA 84337

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Norman

Welcome!

Dear Norman,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Norman Miranda
1444 Court St.
San Jose, CA 45068

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Keaton

Welcome!

Dear Keaton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keaton Bonner
P.O. Box 278
San Diego, CA 54303

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fatima Wyatt
8021 Thames Avenue
San Jose, CA 21818

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Herman

Welcome!

Dear Herman,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Herman Doyle
P.O. Box 620
Fresno, CA 1145

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Quinn

Welcome!

Dear Quinn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Quinn Perkins
7767 Farragut St. Ap #246
Sacramento, CA 65345

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Zeus

Welcome!

Dear Zeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zeus Hopper
4164 Lombardy St.
Los Angeles, CA 74331

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Taylor

Welcome!

Dear Taylor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Taylor Allison
6797 Herkimer Avenue Ap #558
Sacramento, CA 56449

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Clio

Welcome!

Dear Clio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Clio Manning
233 Seagate Road
San Fransisco, CA 49307

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Raja

Welcome!

Dear Raja,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Raja Richards
4587 Leonora St.
Fresno, CA 48814

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ruby

Welcome!

Dear Ruby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ruby Brewer
4011 Livonia Road Ap #621
San Luis Obispo, CA 86543

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Connor

Welcome!

Dear Connor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Connor Solomon
3025 Avenue Rd.
San Jose, CA 76514

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nash

Welcome!

Dear Nash,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nash Suarez
1412 Locust St.
Santa Ana, CA 41984

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Ifeoma

Welcome!

Dear Ifeoma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Ifeoma Mcconnell
7256 Hinckley Street
San Fransisco, CA 3252

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Paula

Welcome!

Dear Paula,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Paula Barlow
4464 Aurelia Av. Ap #865
Long Beach, CA 19075

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Patricia

Welcome!

Dear Patricia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Patricia Bridges
9053 Applegate Ave Ap #256
San Fransisco, CA 41570

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Tad

Welcome!

Dear Tad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Tad Floyd
P.O. Box 742
Oakland, CA 48941

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Vincent

Welcome!

Dear Vincent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Vincent Hamilton
4651 Empire Av.
Oakland, CA 76164

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cadman

Welcome!

Dear Cadman,

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Central Coast

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Prepared especially for Gold Member

Cadman Castaneda
4594 7th Rd. Ap #680
Los Angeles, CA 65661

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Macey

Welcome!

Dear Macey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Macey Gould
5944 Avenue Avenue
San Jose, CA 35042

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jerome

Welcome!

Dear Jerome,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Jerome Bonner
6637 Avenue Rd.
Fresno, CA 6745

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
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2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ignatius

Welcome!

Dear Ignatius,

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Prepared especially for Platinum Member

Ignatius Stevens
P.O. Box 574
Los Angeles, CA 34090

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Winter

Welcome!

Dear Winter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Winter Donaldson
6033 16th Avenue
Fresno, CA 66355

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Gabriel

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Dear Gabriel,

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Gabriel Figueroa
P.O. Box 579
Oakland, CA 47378

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dustin

Welcome!

Dear Dustin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Dustin Dunn
4770 23rd Av.
Rancho Cucamonga, CA 19353

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zachery Blackwell
2197 Ridge Rd. Ap #147
Los Angeles, CA 4181

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Garrett

Welcome!

Dear Garrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Garrett Cardenas
740 Celeste Av.
Oakland, CA 56486

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Elizabeth

Welcome!

Dear Elizabeth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Elizabeth Stark
4137 Vanderbilt Rd.
Sacramento, CA 51981

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Willow

Welcome!

Dear Willow,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Willow Bird
P.O. Box 810
Long Beach, CA 94404

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Dante

Welcome!

Dear Dante,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Dante Clemons
2488 Wakeman St.
Long Beach, CA 53211

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cade

Welcome!

Dear Cade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Cade Tate
4601 Locust Road
Los Angeles, CA 37942

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Prescott Schultz
6975 Arion Street
Long Beach, CA 22238

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Tanek

Welcome!

Dear Tanek,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Tanek Strickland
P.O. Box 768
Anaheim, CA 82931

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Gavin

Welcome!

Dear Gavin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Gavin Rutledge
1791 Bay Rd. Ap #799
Anaheim, CA 87755

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Elton

Welcome!

Dear Elton,

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Prepared especially for Platinum Member

Elton Barron
3160 11th Av.
Long Beach, CA 66317

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ila

Welcome!

Dear Ila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Ila Willis
1454 25th St.
Fresno, CA 24951

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ainsley

Welcome!

Dear Ainsley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Ainsley Curry
3138 7th Street
Anaheim, CA 98167

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Vera

Welcome!

Dear Vera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vera Tyler
2184 Mersereau Ave
San Diego, CA 66454

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Quinn

Welcome!

Dear Quinn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Quinn Frost
2490 Flatlands Rd.
Long Beach, CA 97688

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Sacha

Welcome!

Dear Sacha,

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Sacha Dorsey
8694 Flushing Street
Long Beach, CA 77098

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Vance

Welcome!

Dear Vance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Vance Dudley
2193 Desmond Avenue
Rancho Cucamonga, CA 47365

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Richard

Welcome!

Dear Richard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Richard Molina
P.O. Box 308
San Luis Obispo, CA 8930

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Adrian

Welcome!

Dear Adrian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Adrian Beard
2204 Bergen Ave Ap #539
Rancho Cucamonga, CA 69845

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Reese

Welcome!

Dear Reese,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Reese Casey
4905 Dorset Avenue Ap #608
Sacramento, CA 8582

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tad

Welcome!

Dear Tad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Tad Browning
2939 Seaview St.
Los Angeles, CA 39147

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jesse

Welcome!

Dear Jesse,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jesse Mcknight
P.O. Box 738
Oakland, CA 6252

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Selma

Welcome!

Dear Selma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Selma Oliver
6095 7th Avenue
Fresno, CA 83596

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lois

Welcome!

Dear Lois,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Lois Stein
2333 Lincoln Rd.
Riverside, CA 3846

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jacob

Welcome!

Dear Jacob,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Jacob Wolfe
P.O. Box 838
Anaheim, CA 20273

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome David

Welcome!

Dear David,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

David Foreman
764 Paerdegat Avenue Ap #447
San Diego, CA 958

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Hunter

Welcome!

Dear Hunter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hunter Pennington
6906 Vermont St. Ap #833
San Jose, CA 55802

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Nevada

Welcome!

Dear Nevada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nevada Burks
P.O. Box 272
Riverside, CA 31590

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Britanney

Welcome!

Dear Britanney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Britanney Guerrero
9692 Colonial Rd.
Fresno, CA 92197

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Gil

Welcome!

Dear Gil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gil Jimenez
P.O. Box 856
Los Angeles, CA 76679

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Raja

Welcome!

Dear Raja,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Raja Carlson
4157 Gerritsen St. Ap #287
San Luis Obispo, CA 47806

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kuame

Welcome!

Dear Kuame,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kuame Boone
3097 Heath St.
Fresno, CA 63371

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cruz Coleman
5789 Pearl Rd.
Oakland, CA 22399

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Caesar

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 2423

Welcome!

Dear Caesar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Caesar Hall
P.O. Box 498
Bakersfield, CA 4716

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Melissa

Welcome!

Dear Melissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Melissa Kidd
P.O. Box 808
Bakersfield, CA 47223

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Alexis

Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Alexis Berger
3438 Henderson Ave
Fresno, CA 17100

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Curran

Welcome!

Dear Curran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Curran Bright
P.O. Box 795
Sacramento, CA 5491

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Madeson

Welcome!

Dear Madeson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Madeson Stone
2313 Voorhies Avenue Ap #402
Long Beach, CA 16585

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jason

Welcome!

Dear Jason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Jason Kennedy
P.O. Box 292
Los Angeles, CA 93820

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Victor

Welcome!

Dear Victor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Victor Mclean
2482 Gelston Rd. Ap #309
Oakland, CA 68045

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Gillian

Welcome!

Dear Gillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Gillian Ratliff
P.O. Box 851
Riverside, CA 53356

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Carson

Welcome!

Dear Carson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Carson Gardner
3521 Brighton Rd.
Santa Ana, CA 96997

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Fiona

Welcome!

Dear Fiona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fiona Cantrell
3785 Holmes Rd.
San Fransisco, CA 90314

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Carl

Welcome!

Dear Carl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Carl Gates
4729 4th Av.
San Diego, CA 2640

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Reuben

Welcome!

Dear Reuben,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Reuben Castillo
3567 Thames St.
Oakland, CA 62222

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome August

Welcome!

Dear August,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

August Alston
116 Remsen Ave
San Fransisco, CA 96609

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Grant

Welcome!

Dear Grant,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Grant Manning
802 65th Rd. Ap #649
Oakland, CA 11925

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Recipe

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PAIRED BEST WITH: Red Wine

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Sean Jimenez
9978 Bay Rd.
Anaheim, CA 8436

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Maya

Welcome!

Dear Maya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Maya Lloyd
P.O. Box 120
Santa Ana, CA 89686

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Germaine

Welcome!

Dear Germaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Germaine James
4078 Starr Street
San Diego, CA 18430

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Berk

Welcome!

Dear Berk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Berk Jimenez
5977 Fuller St.
San Diego, CA 64010

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Donna

Welcome!

Dear Donna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Donna Ashley
5951 Girard Rd.
Oakland, CA 24910

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Zachery Horn
4313 Vandervoort Rd.
San Luis Obispo, CA 5643

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Roth

Welcome!

Dear Roth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Roth Guerra
277 Ainslie Road
Long Beach, CA 7178

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jaquelyn

Welcome!

Dear Jaquelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Jaquelyn Barrett
6126 Lake Rd.
San Fransisco, CA 35460

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Madison

Welcome!

Dear Madison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Madison Merrill
P.O. Box 877
Fresno, CA 67832

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jackson

Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jackson Rogers
9860 Kossuth Rd. Ap #968
Riverside, CA 91887

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Dillon Valencia
4266 Brighton Street
Riverside, CA 35743

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Edan

Welcome!

Dear Edan,

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Prepared especially for Gold Member

Edan Potter
6886 4th Av. Ap #660
Riverside, CA 46178

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lesley

Welcome!

Dear Lesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lesley Norman
8197 Flatlands Rd. Ap #972
Rancho Cucamonga, CA 79513

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Destiny

Welcome!

Dear Destiny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Destiny Hoover
3445 Moultrie Rd.
Bakersfield, CA 77530

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Stephen

Welcome!

Dear Stephen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Stephen Miller
8458 Paerdegat Avenue
Bakersfield, CA 89488

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alma

Welcome!

Dear Alma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Alma Matthews
6174 Kent Ave
San Fransisco, CA 66303

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR
Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Macon Juarez
4612 Montauk Avenue
San Fransisco, CA 99638

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Jamalia

Welcome!

Dear Jamalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Jamalia Rocha
9917 Commercial Av. Ap #408
San Jose, CA 99690

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Ocean

Welcome!

Dear Ocean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Ocean Ray
6517 Sedgwick Av. Ap #141
Oakland, CA 54230

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ria

Welcome!

Dear Ria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Ria Salinas
9740 Varkens Av.
Fresno, CA 47961

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Reese

Welcome!

Dear Reese,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Reese Romero
P.O. Box 910
Bakersfield, CA 14948

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Britanney

Welcome!

Dear Britanney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Britanney Quinn
9677 Leonora Road
Oakland, CA 77404

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lance

Welcome!

Dear Lance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lance Manning
9993 20th Ave Ap #136
Anaheim, CA 25262

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Karyn

Welcome!

Dear Karyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Karyn Salinas
9515 Conover Road
Sacramento, CA 83324

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cassady

Welcome!

Dear Cassady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Cassady Lewis
P.O. Box 274
Bakersfield, CA 74432

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Frances

Welcome!

Dear Frances,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Frances Solis
8569 92nd Ave
Los Angeles, CA 47061

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Isabella

Welcome!

Dear Isabella,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Platinum Member

Isabella Cooke
7155 36th Street Ap #608
San Diego, CA 50363

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cody

Welcome!

Dear Cody,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cody Pope
5433 Gallatin Rd. Ap #635
Oakland, CA 98867

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rachel

Welcome!

Dear Rachel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Rachel Chapman
P.O. Box 202
Fresno, CA 34098

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zephania

Welcome!

Dear Zephania,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zephania Chandler
7153 Clinton Rd. Ap #271
Fresno, CA 62311

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sharon

Welcome!

Dear Sharon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sharon Nelson
593 8th Rd.
Riverside, CA 96805

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hadassah

Welcome!

Dear Hadassah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hadassah Hensley
1057 10th Street
Fresno, CA 41319

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jade

Welcome!

Dear Jade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Jade Phillips
6690 West Rd.
San Diego, CA 57653

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jada

Welcome!

Dear Jada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jada Herman
3555 Aitken Street
Los Angeles, CA 40816

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome India

Welcome!

Dear India,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

India Mayo
9536 Verona Avenue Ap #611
San Jose, CA 46703

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Thomas

Welcome!

Dear Thomas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Thomas Trevino
P.O. Box 801
San Fransisco, CA 64588

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Brent Lynn
P.O. Box 347
Long Beach, CA 25022

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Aurora

Welcome!

Dear Aurora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aurora Nicholson
9333 Sterling Road
San Diego, CA 63087

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Britanni

Welcome!

Dear Britanni,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Britanni Hansen
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Merritt

Welcome!

Dear Merritt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Merritt Spence
P.O. Box 208
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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Amy

Welcome!

Dear Amy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Amy Rogers
1688 Lincoln St.
Fresno, CA 67099

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ishmael

Welcome!

Dear Ishmael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Ishmael Underwood
P.O. Box 382
San Fransisco, CA 77300

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Octavia

Welcome!

Dear Octavia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Octavia Ballard
5608 Martin Rd. Ap #248
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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Holmes

Welcome!

Dear Holmes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Holmes Coffey
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San Jose, CA 12402

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Lamar

Welcome!

Dear Lamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Lamar Donovan
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Zoe

Welcome!

Dear Zoe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zoe Becker
P.O. Box 254
Anaheim, CA 79780

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Breanna

Welcome!

Dear Breanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Breanna Durham
9810 81st St. Ap #425
San Fransisco, CA 72287

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Carlos

Welcome!

Dear Carlos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Carlos Hammond
P.O. Box 691
Sacramento, CA 36398

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kai

Welcome!

Dear Kai,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kai Knox
2367 33rd Av.
Anaheim, CA 22694

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cally

Welcome!

Dear Cally,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cally Mckinney
1498 Rutherford Street Ap #354
Oakland, CA 66301

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Melyssa

Welcome!

Dear Melyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Melyssa Torres
7066 6th Street Ap #714
San Jose, CA 91332

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Dane

Welcome!

Dear Dane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Dane Frazier
4253 Rockaway Rd.
Santa Ana, CA 30201

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Minerva

Welcome!

Dear Minerva,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Minerva Woodard
6478 Marlborough St. Ap #501
San Jose, CA 54465

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Demetrius

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Demetrius Huff
5584 James St. Ap #977
Anaheim, CA 11179

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Tallulah

Welcome!

Dear Tallulah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Tallulah Galloway
1676 Sackman Street Ap #378
San Fransisco, CA 27733

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brennan

Welcome!

Dear Brennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brennan Holman
8387 Elmwood Ave
Riverside, CA 44044

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Acton

Welcome!

Dear Acton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Acton Briggs
P.O. Box 349
Santa Ana, CA 77496

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Stephanie

Welcome!

Dear Stephanie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Stephanie Fry
2487 Vine Street
Riverside, CA 36360

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Octavius

Welcome!

Dear Octavius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Octavius Lynn
5214 40th Road Ap #908
Fresno, CA 83486

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Erich

Welcome!

Dear Erich,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Erich Fitzgerald
6991 Hopkins Road
Bakersfield, CA 21308

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Abraham

Welcome!

Dear Abraham,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Abraham Park
173 Horace Ave Ap #223
San Diego, CA 36764

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Camden

Welcome!

Dear Camden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Camden Logan
6264 Roder St.
Fresno, CA 96033

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Barry

Welcome!

Dear Barry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Barry Nelson
2838 Duryea St. Ap #502
Santa Ana, CA 87765

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Veronica

Welcome!

Dear Veronica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Veronica Baker
P.O. Box 665
Riverside, CA 5914

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Angelica

Welcome!

Dear Angelica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Angelica Leonard
P.O. Box 601
San Diego, CA 79468

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Harrison

Welcome!

Dear Harrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Harrison Fleming
5510 16th Road
Bakersfield, CA 96430

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brent Greene
5694 23rd Ave Ap #529
San Jose, CA 88048

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Zane

Welcome!

Dear Zane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Zane Carr
4346 Rochester Road
San Luis Obispo, CA 87712

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Mercedes

Welcome!

Dear Mercedes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mercedes Alvarado
P.O. Box 466
San Fransisco, CA 55166

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Riley

Welcome!

Dear Riley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Riley Mcmahon
P.O. Box 752
Oakland, CA 56768

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lee Sweet
8167 53rd Rd.
San Jose, CA 77528

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hamish

Welcome!

Dear Hamish,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hamish Dale
7686 Barlow Road
Riverside, CA 37504

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Scott

Welcome!

Dear Scott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Scott Cole
3780 Coventry St.
Rancho Cucamonga, CA 15983

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Emerson

Welcome!

Dear Emerson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Emerson Newman
3015 Elm Street
Rancho Cucamonga, CA 53589

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Oleg

Welcome!

Dear Oleg,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Oleg Hardy
8184 Jewel St. Ap #188
San Fransisco, CA 41337

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Miranda

Welcome!

Dear Miranda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Miranda Guzman
372 7th St.
Fresno, CA 3492

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Jeremy Craft
7980 Brighton St.
Sacramento, CA 48504

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Beverly

Welcome!

Dear Beverly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Beverly Bentley
1989 Brighton Road Ap #351
Rancho Cucamonga, CA 97750

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Susan

Welcome!

Dear Susan,

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Susan Franklin
P.O. Box 104
San Fransisco, CA 80106

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jack

Welcome!

Dear Jack,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Jack Whitfield
8712 Kent Ave
Rancho Cucamonga, CA 88728

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1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
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VIN NOIR

Welcome Zia

Welcome!

Dear Zia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Zia Chambers
9531 Pacific St. Ap #492
San Fransisco, CA 4631

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dustin

Welcome!

Dear Dustin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Dustin Webb
1362 Hancock St.
Bakersfield, CA 44327

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jacqueline

Welcome!

Dear Jacqueline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Jacqueline Benjamin
9533 52nd St.
Sacramento, CA 66919

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Ariana

Welcome!

Dear Ariana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Ariana Booth
4586 11th Rd. Ap #202
San Jose, CA 3460

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Recipe

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PAIRED BEST WITH: Red Wine

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4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
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VIN NOIR

Welcome Vincent

Welcome!

Dear Vincent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Vincent Evans
8644 57th Ave
Anaheim, CA 32879

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Savannah

Welcome!

Dear Savannah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Savannah Carr
3944 Hudson Street
Long Beach, CA 82170

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2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
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1 pound large shrimp	
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VIN NOIR

Welcome Thor

Welcome!

Dear Thor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Thor Pate
9625 Billings Rd.
Oakland, CA 95631

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Lane

Welcome!

Dear Lane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lane Malone
P.O. Box 271
San Diego, CA 81630

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Nell

Welcome!

Dear Nell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nell Lester
3205 Mayfair St.
Sacramento, CA 74353

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Gretchen

Welcome!

Dear Gretchen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gretchen Wade
2630 20th Rd.
Oakland, CA 53757

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Reece

Welcome!

Dear Reece,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Reece Pruitt
9299 Beach Av.
Santa Ana, CA 70943

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Baxter

Welcome!

Dear Baxter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Baxter Delgado
324 Commerce St.
San Fransisco, CA 5210

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Shaeleigh

Welcome!

Dear Shaeleigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shaeleigh Humphrey
9972 Paerdegat Street Ap #512
Santa Ana, CA 67734

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ava

Welcome!

Dear Ava,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Ava Ramos
P.O. Box 357
San Jose, CA 27140

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lillith

Welcome!

Dear Lillith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lillith Zamora
9399 21st Ave
Anaheim, CA 73525

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Signe

Welcome!

Dear Signe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Signe Faulkner
6957 Withers Street
Santa Ana, CA 65955

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Ocean

Welcome!

Dear Ocean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Ocean Morton
329 Perry Av. Ap #105
San Luis Obispo, CA 78514

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Fleur

Welcome!

Dear Fleur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Fleur Wise
P.O. Box 553
Long Beach, CA 75398

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Jada

Welcome!

Dear Jada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Jada Luna
1107 Furman Road
Los Angeles, CA 95909

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Rafael

Welcome!

Dear Rafael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Rafael Nieves
P.O. Box 227
Los Angeles, CA 77021

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Melinda

Welcome!

Dear Melinda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Melinda Hoover
789 Fleet Avenue
Rancho Cucamonga, CA 6208

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Sandra

Welcome!

Dear Sandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Sandra Gilliam
272 White Av.
Rancho Cucamonga, CA 81802

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Uma

Welcome!

Dear Uma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Uma Aguirre
P.O. Box 943
Bakersfield, CA 33015

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sean Randolph
4504 Van St.
Sacramento, CA 75475

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Halee

Welcome!

Dear Halee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Halee French
P.O. Box 583
Sacramento, CA 10690

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Gil

Welcome!

Dear Gil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gil Nelson
4343 Brighton Street
San Luis Obispo, CA 96956

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Karly Mckay
8121 Fort Av.
Riverside, CA 18042

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Amal

Welcome!

Dear Amal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Amal Adkins
6507 Kay Avenue Ap #470
San Fransisco, CA 34703

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Quinlan

Welcome!

Dear Quinlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Quinlan Sosa
8392 Kimball Avenue
Los Angeles, CA 25067

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ursula

Welcome!

Dear Ursula,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Ursula Washington
151 15th Street Ap #682
Riverside, CA 14576

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Mariko

Welcome!

Dear Mariko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Mariko Leon
6718 Nevins Road
Oakland, CA 69889

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kay

Welcome!

Dear Kay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Kay Bradshaw
3678 Gain Avenue Ap #164
Rancho Cucamonga, CA 81765

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Moana

Welcome!

Dear Moana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Moana Flynn
4476 Bay Ave
Rancho Cucamonga, CA 18637

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Malachi

Welcome!

Dear Malachi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Malachi Bird
4515 Evergreen St.
Fresno, CA 67859

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rinah

Welcome!

Dear Rinah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rinah Puckett
P.O. Box 143
San Diego, CA 58703

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Dahlia

Welcome!

Dear Dahlia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Dahlia Clark
1049 Hanover Ave
Long Beach, CA 57035

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Amal

Welcome!

Dear Amal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Amal Harrell
P.O. Box 420
Anaheim, CA 46613

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jack

Welcome!

Dear Jack,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Jack Norman
9491 Wolcott Street
Sacramento, CA 76172

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Recipe

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INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Macon Pitts
4589 4th Av.
Long Beach, CA 1917

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jack

Welcome!

Dear Jack,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Jack Lane
P.O. Box 939
San Diego, CA 50147

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cassady

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 2557

Welcome!

Dear Cassady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Cassady Levy
5174 42nd St.
Bakersfield, CA 18697

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Christine

Welcome!

Dear Christine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Christine Morgan
3460 Center Rd.
San Fransisco, CA 77581

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Rhonda

Welcome!

Dear Rhonda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Rhonda Warner
P.O. Box 501
Los Angeles, CA 77279

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Daphne

Welcome!

Dear Daphne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Daphne Holman
5388 55th Rd.
Anaheim, CA 78773

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Nathan

Welcome!

Dear Nathan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nathan Barber
5931 5th St.
Rancho Cucamonga, CA 54160

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Armand

Welcome!

Dear Armand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Armand Burks
4802 Lincoln Av. Ap #496
San Fransisco, CA 62235

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Indigo

Welcome!

Dear Indigo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Indigo Keith
2004 Harrison Rd.
Sacramento, CA 77820

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Leila

Welcome!

Dear Leila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Leila Yang
1943 Cyrus Rd.
Los Angeles, CA 79746

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Owen

Welcome!

Dear Owen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Owen Mcmahon
8542 Bridge Street
Rancho Cucamonga, CA 12287

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Linda

Welcome!

Dear Linda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Linda Gilmore
3987 Lott Avenue Ap #772
Long Beach, CA 81122

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Jermaine Meyer
8386 Garnet Avenue
Long Beach, CA 61126

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Macon Mcneil
P.O. Box 255
Anaheim, CA 79016

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Gareth

Welcome!

Dear Gareth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gareth Newman
P.O. Box 927
Long Beach, CA 24036

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Dexter

Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Dexter Stein
5615 22nd Road
Bakersfield, CA 65365

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ciaran

Welcome!

Dear Ciaran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Ciaran Middleton
7711 Rugby Ave
Bakersfield, CA 13069

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Germaine

Welcome!

Dear Germaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Germaine Osborn
4475 Ash Rd. Ap #401
Santa Ana, CA 10193

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Hedda

Welcome!

Dear Hedda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hedda Wilkerson
4985 11th Street Ap #896
Long Beach, CA 32739

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Ramona

Welcome!

Dear Ramona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ramona Oliver
P.O. Box 590
Rancho Cucamonga, CA 88036

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Farrah

Welcome!

Dear Farrah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Farrah Shaw
3295 Brighton Rd.
San Fransisco, CA 83211

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Zelenia

Welcome!

Dear Zelenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Zelenia Burgess
7539 7th St.
Santa Ana, CA 51506

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Rooney

Welcome!

Dear Rooney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Rooney Hooper
6235 Middleton Ave Ap #524
Long Beach, CA 45514

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jarrod Thompson
7734 Malbone St.
Bakersfield, CA 46755

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Shafira

Welcome!

Dear Shafira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Shafira Downs
P.O. Box 540
San Diego, CA 87824

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jasper

Welcome!

Dear Jasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Jasper Lang
P.O. Box 874
San Luis Obispo, CA 18712

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Beatrice

Welcome!

Dear Beatrice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Beatrice Flynn
2463 Ryder St.
San Luis Obispo, CA 41096

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Channing

Welcome!

Dear Channing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Channing Norman
P.O. Box 805
San Jose, CA 23133

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Macaulay

Welcome!

Dear Macaulay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Macaulay Sharp
7183 Devon Street
Sacramento, CA 20788

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4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Garth

Welcome!

Dear Garth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Garth Mills
8646 Varick Rd.
San Diego, CA 16017

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Stacey

Welcome!

Dear Stacey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Stacey Stafford
P.O. Box 683
Riverside, CA 89893

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Kitra

Welcome!

Dear Kitra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Kitra James
5498 Woodhull Street
San Fransisco, CA 16014

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Harriet

Welcome!

Dear Harriet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Harriet Tate
1035 Reed St. Ap #404
Los Angeles, CA 97003

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Nehru

Welcome!

Dear Nehru,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Nehru Owens
3720 Maspeth Rd.
San Fransisco, CA 36216

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Fallon

Welcome!

Dear Fallon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Fallon Gilbert
8188 Fort St.
Riverside, CA 61516

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

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Prepared especially for Silver Member

Micah Randolph
2201 Herkimer St.
San Fransisco, CA 37322

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome India

Welcome!

Dear India,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

India Singleton
1010 Powers Rd. Ap #454
Oakland, CA 48458

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Neville

Welcome!

Dear Neville,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Neville Hayes
5232 Monroe Avenue
Rancho Cucamonga, CA 23592

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Briar

Welcome!

Dear Briar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Briar Morales
P.O. Box 240
Sacramento, CA 63601

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Arsenio

Welcome!

Dear Arsenio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Arsenio Tyson
2904 Evans St. Ap #199
Rancho Cucamonga, CA 31946

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cynthia

Welcome!

Dear Cynthia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Cynthia Gates
2222 Estate St.
Oakland, CA 17059

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ezra

Welcome!

Dear Ezra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ezra Leach
2692 Union Road Ap #196
San Jose, CA 67938

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Raja

Welcome!

Dear Raja,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Raja Hunt
P.O. Box 139
Anaheim, CA 94596

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Alvin

Welcome!

Dear Alvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Alvin Livingston
7582 Gunther Avenue
Sacramento, CA 98485

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jana

Welcome!

Dear Jana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jana Terrell
7048 Irvington Av. Ap #827
Long Beach, CA 71086

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Freya

Welcome!

Dear Freya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Freya Sosa
4838 Vista Av.
San Fransisco, CA 59202

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Beverly

Welcome!

Dear Beverly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Beverly Camacho
P.O. Box 740
Los Angeles, CA 39365

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Melissa

Welcome!

Dear Melissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Melissa Castro
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Los Angeles, CA 87949

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Cyrus

Welcome!

Dear Cyrus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Cyrus Puckett
9363 Bay St.
Oakland, CA 5687

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Genevieve

Welcome!

Dear Genevieve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Genevieve Horn
2247 Avenue Av.
San Jose, CA 31568

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Kameko

Welcome!

Dear Kameko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kameko Velez
7951 93rd Street Ap #146
Oakland, CA 14940

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Kermit

Welcome!

Dear Kermit,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kermit David
575 Cove Av.
San Luis Obispo, CA 4336

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Abel

Welcome!

Dear Abel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Abel Shaffer
7416 Bedell Rd.
Long Beach, CA 12725

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Shelly

Welcome!

Dear Shelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Shelly Campbell
P.O. Box 550
Long Beach, CA 52544

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Brady

Welcome!

Dear Brady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Brady Mejia
2499 Ralph Ave
Sacramento, CA 56001

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VIN NOIR

Welcome Kermit

Welcome!

Dear Kermit,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kermit Hyde
P.O. Box 654
Rancho Cucamonga, CA 39052

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Demetrius

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Demetrius Flynn
1605 47th Street
Rancho Cucamonga, CA 41835

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2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Tucker

Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Tucker Duran
2306 Varanda Rd.
Sacramento, CA 79926

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Thaddeus

Welcome!

Dear Thaddeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Thaddeus Hunter
3466 91st St.
Santa Ana, CA 35848

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PAIRED BEST WITH: White Wine

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1 tablespoon virgin olive oil	
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1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Orla

Welcome!

Dear Orla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Orla Reid
1189 58th Av. Ap #776
Rancho Cucamonga, CA 95859

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Breanna

Welcome!

Dear Breanna,

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Prepared especially for Platinum Member

Breanna Randolph
P.O. Box 169
Sacramento, CA 22681

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Rae

Welcome!

Dear Rae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Rae Solomon
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Los Angeles, CA 50476

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Melinda

Welcome!

Dear Melinda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Melinda Melton
7324 88th Avenue
San Luis Obispo, CA 24141

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Madonna

Welcome!

Dear Madonna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Madonna Hood
P.O. Box 910
Anaheim, CA 44330

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hillary

Welcome!

Dear Hillary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Hillary Griffin
P.O. Box 932
Fresno, CA 74735

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Evelyn

Welcome!

Dear Evelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Evelyn Russo
P.O. Box 699
San Fransisco, CA 59910

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Gisela

Welcome!

Dear Gisela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gisela Flynn
P.O. Box 846
Los Angeles, CA 44359

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Austin

Welcome!

Dear Austin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Austin Padilla
2415 Bay Av. Ap #921
San Fransisco, CA 14913

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Emmanuel

Welcome!

Dear Emmanuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emmanuel Colon
7036 Hamilton Rd. Ap #206
Sacramento, CA 59762

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jonah

Welcome!

Dear Jonah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jonah Weeks
P.O. Box 214
San Diego, CA 90711

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lewis

Welcome!

Dear Lewis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lewis Allen
P.O. Box 142
Santa Ana, CA 79728

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Aline

Welcome!

Dear Aline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Aline Odonnell
1284 Paerdegat St.
San Diego, CA 42217

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Nora

Welcome!

Dear Nora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nora Harvey
P.O. Box 992
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Damian

Welcome!

Dear Damian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Damian Francis
3830 Flatlands Street
Anaheim, CA 9568

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jolie Bryan
P.O. Box 311
Bakersfield, CA 92862

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Gage

Welcome!

Dear Gage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Gage Santana
5668 Boyland Street
Santa Ana, CA 14494

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Luke

Welcome!

Dear Luke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Luke Whitney
8194 4th St. Ap #664
Anaheim, CA 18453

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Fiona

Welcome!

Dear Fiona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fiona Mejia
P.O. Box 783
Los Angeles, CA 55097

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ariel

Welcome!

Dear Ariel,

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Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Ariel Kelley
P.O. Box 501
Los Angeles, CA 43841

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Amery

Welcome!

Dear Amery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Amery Hester
339 Ridge Rd. Ap #780
San Diego, CA 49198

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hyatt

Welcome!

Dear Hyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Hyatt Gomez
3277 Sicklen St. Ap #376
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tana

Welcome!

Dear Tana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Tana Frederick
7185 Imlay St.
San Fransisco, CA 81716

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Colorado

Welcome!

Dear Colorado,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Colorado Prince
3493 Tehama Av.
Fresno, CA 38029

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Mia

Welcome!

Dear Mia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Mia Tyler
1224 Little Av.
Long Beach, CA 78797

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Recipe

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PAIRED BEST WITH: White Wine

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2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Petra

Welcome!

Dear Petra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Petra Oneill
2299 46th Rd.
Fresno, CA 27999

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rosalyn

Welcome!

Dear Rosalyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Rosalyn Jimenez
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Bakersfield, CA 73173

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kamal

Welcome!

Dear Kamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kamal Henry
8056 Caton St.
San Luis Obispo, CA 1262

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Inga

Welcome!

Dear Inga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Inga Stark
2352 Paul Avenue
San Diego, CA 71347

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Xerxes

Welcome!

Dear Xerxes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Xerxes Giles
P.O. Box 567
San Luis Obispo, CA 49750

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Jaquelyn

Welcome!

Dear Jaquelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Jaquelyn Nicholson
816 Mill Rd.
Santa Ana, CA 12827

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Byron

Welcome!

Dear Byron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Byron Rasmussen
232 Ditmas Rd. Ap #396
San Luis Obispo, CA 4533

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Venus

Welcome!

Dear Venus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Venus Horton
401 Brighton St. Ap #370
Santa Ana, CA 17051

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Beck

Welcome!

Dear Beck,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Beck Wilcox
6801 2nd Avenue
Santa Ana, CA 87170

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Lee Harrington
P.O. Box 781
Los Angeles, CA 83281

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Judah

Welcome!

Dear Judah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Judah Hoover
3608 Vandervoort St.
Oakland, CA 46934

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Erich

Welcome!

Dear Erich,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Erich Phelps
8167 18th St. Ap #768
San Fransisco, CA 44123

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Whilemina

Welcome!

Dear Whilemina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Whilemina Best
192 Bayview Rd. Ap #103
Santa Ana, CA 42214

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Mariam

Welcome!

Dear Mariam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mariam Shaw
6884 Little St.
Sacramento, CA 36785

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Iliana

Welcome!

Dear Iliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Iliana Guerrero
8931 Waldorf St. Ap #564
Rancho Cucamonga, CA 93094

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Justine

Welcome!

Dear Justine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Justine Conner
8268 Claver Av. Ap #373
Santa Ana, CA 68097

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Alea

Welcome!

Dear Alea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Alea Burke
7295 Force Av.
Bakersfield, CA 33963

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Holmes

Welcome!

Dear Holmes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Holmes Frank
5342 Brighton St.
Bakersfield, CA 47415

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Pascale

Welcome!

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Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Pascale Holt
9664 Kiely Rd.
Bakersfield, CA 10188

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Amy

Welcome!

Dear Amy,

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Prepared especially for Platinum Member

Amy Austin
3319 Turner Road
San Diego, CA 19221

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lucas

Welcome!

Dear Lucas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Lucas Gamble
P.O. Box 387
Long Beach, CA 38563

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Evan

Welcome!

Dear Evan,

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Prepared especially for Platinum Member

Evan Randolph
5510 Strong Avenue
Bakersfield, CA 9586

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Cruz Durham
4104 Jackson Street Ap #886
Oakland, CA 74117

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sydney

Welcome!

Dear Sydney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Sydney Robinson
9832 Victor St. Ap #992
Santa Ana, CA 60941

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Willow

Welcome!

Dear Willow,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Willow Hatfield
2378 50th St.
Santa Ana, CA 89982

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Wayne

Welcome!

Dear Wayne,

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Prepared especially for Gold Member

Wayne Short
6116 Bay Ave Ap #171
Long Beach, CA 42575

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Otto

Welcome!

Dear Otto,

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Otto Oneil
8128 Dock Ave
Anaheim, CA 72502

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Thaddeus

Welcome!

Dear Thaddeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Thaddeus Morton
6441 Atkins Avenue
Fresno, CA 34323

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Xanthus

Welcome!

Dear Xanthus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Xanthus Guzman
P.O. Box 711
San Jose, CA 84325

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Alma

Welcome!

Dear Alma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Alma Huber
9554 Flatlands Rd.
Fresno, CA 71210

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Serina

Welcome!

Dear Serina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Serina Vargas
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San Jose, CA 20827

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Vanna

Welcome!

Dear Vanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Vanna Jefferson
P.O. Box 433
Rancho Cucamonga, CA 33052

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Eagan

Welcome!

Dear Eagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Eagan Bender
P.O. Box 889
Bakersfield, CA 86376

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Demetria

Welcome!

Dear Demetria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Demetria Harper
1107 Mersereau Rd.
Riverside, CA 45817

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Grace

Welcome!

Dear Grace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Grace Palmer
P.O. Box 106
Los Angeles, CA 7763

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zelda

Welcome!

Dear Zelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zelda Dorsey
2028 Hinckley Avenue
Los Angeles, CA 15867

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kasimir

Welcome!

Dear Kasimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Kasimir Avila
P.O. Box 689
Rancho Cucamonga, CA 17340

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hannah

Welcome!

Dear Hannah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Hannah Obrien
612 26th Ave
Bakersfield, CA 10449

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Logan

Welcome!

Dear Logan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Logan Oliver
4501 Polar Avenue Ap #131
San Luis Obispo, CA 99162

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Blaze Charles
373 Forbell Rd. Ap #773
San Luis Obispo, CA 53127

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Mara

Welcome!

Dear Mara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Mara Bishop
439 Island Road
Los Angeles, CA 2119

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hamilton

Welcome!

Dear Hamilton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hamilton Roy
3231 18th St.
Rancho Cucamonga, CA 87127

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Quentin

Welcome!

Dear Quentin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Quentin Taylor
5774 Westbury Street
San Luis Obispo, CA 38245

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Ulric

Welcome!

Dear Ulric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ulric Zimmerman
9847 Arkansas Street
San Fransisco, CA 68059

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Grady

Welcome!

Dear Grady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Grady Noble
P.O. Box 287
Bakersfield, CA 34800

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Silas

Welcome!

Dear Silas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Silas Clements
884 Boyland St.
Santa Ana, CA 48846

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mira

Welcome!

Dear Mira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Mira Norman
7992 Willow St. Ap #605
San Diego, CA 24470

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hadley

Welcome!

Dear Hadley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hadley Casey
3035 Melrose St.
Los Angeles, CA 90402

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Adrian

Welcome!

Dear Adrian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Adrian Santiago
5806 11th Ave
Santa Ana, CA 40807

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nichole

Welcome!

Dear Nichole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nichole Walsh
4490 Lee St.
Fresno, CA 11911

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rajah

Welcome!

Dear Rajah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rajah Edwards
2363 Ebony Road
Anaheim, CA 62094

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Gary

Welcome!

Dear Gary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gary Velazquez
P.O. Box 682
San Diego, CA 90532

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Cruz Stevenson
P.O. Box 163
Bakersfield, CA 58826

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brendan Kirby
561 Greenwood Av.
Los Angeles, CA 28674

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Phillip

Welcome!

Dear Phillip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Phillip Vaughan
P.O. Box 537
Rancho Cucamonga, CA 32008

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Damian

Welcome!

Dear Damian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Damian Schultz
9425 Market St.
Fresno, CA 24978

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Danielle

Welcome!

Dear Danielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Danielle Kent
5818 Marshall St.
Sacramento, CA 74511

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Alea

Welcome!

Dear Alea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Alea Kane
1764 Southgate Rd. Ap #256
Oakland, CA 54591

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hilel

Welcome!

Dear Hilel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Hilel Lang
8925 Pauls Av.
Sacramento, CA 51179

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Breanna

Welcome!

Dear Breanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Breanna Gilliam
5812 65th Rd.
San Jose, CA 88716

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jesse

Welcome!

Dear Jesse,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jesse Mcmillan
5820 Bay Rd.
Los Angeles, CA 17755

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Kelsey

Welcome!

Dear Kelsey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kelsey Wyatt
7348 Brighton St.
San Diego, CA 19280

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Zachary

Welcome!

Dear Zachary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zachary Pena
6868 Sigourney Avenue Ap #602
Oakland, CA 86954

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Rhiannon

Welcome!

Dear Rhiannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rhiannon Sharp
8794 Crosby Avenue
Riverside, CA 17071

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Slade

Welcome!

Dear Slade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Slade Barrett
349 Stoddard Street
Oakland, CA 64783

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Madison

Welcome!

Dear Madison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Madison Newman
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San Jose, CA 46129

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tatiana

Welcome!

Dear Tatiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Tatiana Stephenson
P.O. Box 152
Anaheim, CA 2280

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Mollie

Welcome!

Dear Mollie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mollie William
6424 Greenwood Av. Ap #600
Los Angeles, CA 70902

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Cooper

Welcome!

Dear Cooper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cooper Hoffman
P.O. Box 334
Bakersfield, CA 38857

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Ina

Welcome!

Dear Ina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Ina Gentry
587 Neptune Road
San Fransisco, CA 47979

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Gretchen

Welcome!

Dear Gretchen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Gretchen Velazquez
1512 Clarkson Street
Bakersfield, CA 55615

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Vivian

Welcome!

Dear Vivian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Vivian Craig
8818 Little Rd. Ap #768
Fresno, CA 20079

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Amanda

Welcome!

Dear Amanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Amanda Weiss
7916 Mill Av. Ap #827
San Jose, CA 8989

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Charles

Welcome!

Dear Charles,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Charles Kirk
8159 Jackson Rd.
San Luis Obispo, CA 5494

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Bethany

Welcome!

Dear Bethany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Bethany Harrington
P.O. Box 768
Riverside, CA 54217

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Tana

Welcome!

Dear Tana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Tana Walker
3673 Hunts Rd. Ap #688
San Jose, CA 46485

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Geraldine

Welcome!

Dear Geraldine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Geraldine Wyatt
P.O. Box 870
Anaheim, CA 35731

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Xerxes

Welcome!

Dear Xerxes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Xerxes Fowler
289 Saratoga Street
San Diego, CA 14225

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Yuli

Welcome!

Dear Yuli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Yuli Bates
2097 Oceanview Street
Rancho Cucamonga, CA 75754

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Nadine

Welcome!

Dear Nadine,

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Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Nadine Jennings
P.O. Box 171
San Diego, CA 39129

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rhonda

Welcome!

Dear Rhonda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Rhonda Nielsen
P.O. Box 263
Oakland, CA 90418

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Alvin

Welcome!

Dear Alvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Alvin Figueroa
6455 Blake Road Ap #736
San Luis Obispo, CA 69104

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Adria

Welcome!

Dear Adria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Adria Conway
P.O. Box 276
Long Beach, CA 97046

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Nerea

Welcome!

Dear Nerea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nerea Stafford
478 Clifford St. Ap #727
San Jose, CA 57417

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Blythe

Welcome!

Dear Blythe,

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Blythe Walls
1524 Paul Rd.
Rancho Cucamonga, CA 82576

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Phillip

Welcome!

Dear Phillip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Phillip Allen
7000 Elliott Rd.
San Luis Obispo, CA 38567

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Amy

Welcome!

Dear Amy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Amy Mccormick
5384 Bay Rd. Ap #352
Santa Ana, CA 4888

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Medge

Welcome!

Dear Medge,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Medge Zamora
8709 Bayview St.
Santa Ana, CA 18175

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Chaim

Welcome!

Dear Chaim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Chaim Battle
336 Batchelder Ave Ap #920
Rancho Cucamonga, CA 55469

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Prescott Morrow
3898 Cypress Av.
Oakland, CA 39697

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jacqueline

Welcome!

Dear Jacqueline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Jacqueline Moreno
6853 Avenue Avenue Ap #299
Sacramento, CA 589

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kareem Dorsey
7100 6th Avenue Ap #176
San Jose, CA 10893

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Garrett

Welcome!

Dear Garrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Garrett Emerson
622 10th Road
Fresno, CA 85548

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Anjolie

Welcome!

Dear Anjolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Anjolie Chen
4795 Boerum Ave
San Fransisco, CA 96612

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Yael

Welcome!

Dear Yael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Yael Sanders
7429 Ridge St. Ap #413
San Jose, CA 38067

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Recipe

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PAIRED BEST WITH: Red Wine

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
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VIN NOIR

Welcome Lyle

Welcome!

Dear Lyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lyle Swanson
P.O. Box 172
Santa Ana, CA 82703

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Harlan

Welcome!

Dear Harlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Harlan Vazquez
1730 Wyona Road Ap #206
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Xyla

Welcome!

Dear Xyla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Xyla Pruitt
P.O. Box 306
Rancho Cucamonga, CA 24493

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Stone

Welcome!

Dear Stone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Stone Curry
P.O. Box 970
Sacramento, CA 89968

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Alan

Welcome!

Dear Alan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Alan Lott
5437 Stewart St. Ap #669
Sacramento, CA 26650

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Joel Ellison
4478 Rose Rd. Ap #512
Anaheim, CA 67186

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Oprah

Welcome!

Dear Oprah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Oprah Fields
2177 5th Av.
Anaheim, CA 30901

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Walter

Welcome!

Dear Walter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Walter Berry
2563 Agate Rd. Ap #788
San Fransisco, CA 70914

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Paki

Welcome!

Dear Paki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Paki Hayes
1572 Kenmore St. Ap #339
San Jose, CA 78118

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Benedict

Welcome!

Dear Benedict,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Benedict Mcmillan
P.O. Box 611
Long Beach, CA 18825

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Wang Ruiz
P.O. Box 878
San Jose, CA 39991

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Hedy

Welcome!

Dear Hedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hedy Vincent
6939 Newton Ave Ap #271
Rancho Cucamonga, CA 63913

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Illiana

Welcome!

Dear Illiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Illiana Nunez
P.O. Box 814
Fresno, CA 16892

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Mona

Welcome!

Dear Mona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mona Larson
2881 Bayview Street
Bakersfield, CA 48037

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Zeus

Welcome!

Dear Zeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Zeus Fowler
P.O. Box 257
Sacramento, CA 1120

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hedley

Welcome!

Dear Hedley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Hedley Lindsay
3559 Oceanic Avenue
Los Angeles, CA 58132

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Amal

Welcome!

Dear Amal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Amal Wilkins
6099 35th Street
Anaheim, CA 72664

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lee Herman
319 Bay Rd.
Rancho Cucamonga, CA 37820

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cynthia

Welcome!

Dear Cynthia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Cynthia Lamb
8578 Avenue Avenue
Long Beach, CA 1515

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zachery Hicks
6812 Smith Rd. Ap #332
Riverside, CA 48527

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Karyn

Welcome!

Dear Karyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Karyn Valenzuela
P.O. Box 646
San Fransisco, CA 79777

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Quentin

Welcome!

Dear Quentin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Quentin Cote
4576 Beadel Avenue Ap #565
Los Angeles, CA 81701

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Brendan Frazier
6420 Dyke Rd.
Anaheim, CA 37781

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Lana

Welcome!

Dear Lana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lana Coleman
6325 Hendrickson Ave
San Fransisco, CA 45669

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Rana

Welcome!

Dear Rana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rana West
706 Alice St.
Santa Ana, CA 2800

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tucker

Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tucker Bray
P.O. Box 939
Sacramento, CA 33123

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Yvonne

Welcome!

Dear Yvonne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Yvonne Wilkerson
1153 1st Rd. Ap #725
San Luis Obispo, CA 84944

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Paki

Welcome!

Dear Paki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Paki Mann
P.O. Box 288
Rancho Cucamonga, CA 98851

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ignatius

Welcome!

Dear Ignatius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ignatius Morris
1118 Brighton Rd.
Oakland, CA 58924

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Lavinia

Welcome!

Dear Lavinia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lavinia Dickerson
6060 Lincoln St.
Sacramento, CA 14522

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
Welcome Destiny

Welcome!

Dear Destiny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Destiny Bowman
1121 Matthews Street Ap #890
Bakersfield, CA 80653

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Simon

Welcome!

Dear Simon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Simon Wagner
7980 Tube Street
Long Beach, CA 44874

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Pascale

Welcome!

Dear Pascale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Pascale Burt
345 Banner Avenue
Santa Ana, CA 83181

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Paloma

Welcome!

Dear Paloma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Paloma Wilkinson
P.O. Box 510
Bakersfield, CA 66856

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ezra

Welcome!

Dear Ezra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Ezra Wise
P.O. Box 655
Riverside, CA 26928

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Jade

Welcome!

Dear Jade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jade Chapman
P.O. Box 829
Oakland, CA 61536

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Margaret

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 2770

Welcome!

Dear Margaret,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Margaret Peterson
P.O. Box 485
Bakersfield, CA 51737

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Germane

Welcome!

Dear Germane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Germane Peterson
6371 Elizabeth Street Ap #654
San Luis Obispo, CA 90796

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Armand

Welcome!

Dear Armand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Armand Oneil
6858 Miami Ave
Oakland, CA 90648

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Seth

Welcome!

Dear Seth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Seth Leon
P.O. Box 263
Anaheim, CA 13973

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Duncan

Welcome!

Dear Duncan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Duncan Walter
2535 Beekman Street Ap #313
San Fransisco, CA 75321

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Cooper

Welcome!

Dear Cooper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cooper Levy
3763 Bay Ave
Sacramento, CA 80889

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Keely

Welcome!

Dear Keely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keely Williams
6406 43rd Rd. Ap #515
Bakersfield, CA 13573

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shad

Welcome!

Dear Shad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Shad Barrett
6187 Russell St.
Long Beach, CA 92897

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Farrah

Welcome!

Dear Farrah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Farrah Hampton
5736 Scholes Ave
Santa Ana, CA 75241

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Aquila Becker
P.O. Box 584
Rancho Cucamonga, CA 41263

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Gretchen

Welcome!

Dear Gretchen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Gretchen Harvey
8120 25th Av.
Rancho Cucamonga, CA 29858

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Cruz Gutierrez
1936 Quay Rd.
Bakersfield, CA 8340

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dolan

Welcome!

Dear Dolan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
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Prepared especially for Silver Member

Dolan Morris
3435 Bay Avenue
Long Beach, CA 86204

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Marvin

Welcome!

Dear Marvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Marvin Holcomb
1520 Beach Av. Ap #723
Riverside, CA 83004

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lydia

Welcome!

Dear Lydia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Lydia Olson
P.O. Box 376
San Jose, CA 68191

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Kadeem

Welcome!

Dear Kadeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Kadeem Sanford
1939 Bills Rd.
Long Beach, CA 30888

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Zena

Welcome!

Dear Zena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Zena Allen
2123 Berriman Road Ap #409
Santa Ana, CA 15426

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Remedios

Welcome!

Dear Remedios,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Remedios Hull
1171 McKinley Rd.
Santa Ana, CA 16473

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Aurora

Welcome!

Dear Aurora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Aurora Franklin
6003 Dwight Avenue
San Diego, CA 81135

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1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

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Prepared especially for Silver Member

Justin Bowman
P.O. Box 196
Riverside, CA 17357

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR
Welcome Nomlanga

Welcome!

Dear Nomlanga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nomlanga Chapman
P.O. Box 423
Riverside, CA 45836

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Nerea

Welcome!

Dear Nerea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Nerea Rosa
915 Bethel Av.
San Luis Obispo, CA 99220

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Wing

Welcome!

Dear Wing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Wing Melton
2521 3rd Road Ap #256
Santa Ana, CA 56918

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Prescott Jimenez
P.O. Box 817
San Fransisco, CA 51918

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Alan

Welcome!

Dear Alan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Alan Bowman
8119 Wilson Rd.
Fresno, CA 54448

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Isaac

Welcome!

Dear Isaac,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Isaac Travis
7034 Marks Avenue Ap #342
Sacramento, CA 64668

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cain

Welcome!

Dear Cain,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Cain Witt
4667 21st Street Ap #361
Bakersfield, CA 76981

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Blythe

Welcome!

Dear Blythe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Blythe Bentley
256 13th Road Ap #438
Santa Ana, CA 6184

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jarrod Maddox
865 Bay Street
San Diego, CA 11233

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brielle

Welcome!

Dear Brielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Brielle Clarke
5479 36th Avenue
Long Beach, CA 38942

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dante

Welcome!

Dear Dante,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Dante Gomez
1456 Johnson St. Ap #808
Rancho Cucamonga, CA 50644

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Recipe

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PAIRED BEST WITH: White Wine

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2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hedwig

Welcome!

Dear Hedwig,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Hedwig Carter
P.O. Box 672
Sacramento, CA 22550

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kieran

Welcome!

Dear Kieran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Kieran Tanner
8997 Debevoise Rd.
Bakersfield, CA 65476

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Adrienne

Welcome!

Dear Adrienne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Adrienne Marshall
P.O. Box 132
San Luis Obispo, CA 69242

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome McKenzie

Welcome!

Dear McKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

McKenzie Haynes
806 43rd Av. Ap #986
Rancho Cucamonga, CA 4635

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Lara

Welcome!

Dear Lara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lara Cervantes
849 Pearson Street
Bakersfield, CA 26256

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Olympia

Welcome!

Dear Olympia,

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Olympia Leonard
P.O. Box 740
San Diego, CA 63060

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jamal

Welcome!

Dear Jamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Jamal Oneal
3139 Hook Av.
Fresno, CA 53176

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alana

Welcome!

Dear Alana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Alana Juarez
P.O. Box 824
Rancho Cucamonga, CA 18945

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¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Destiny

Welcome!

Dear Destiny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Destiny Chan
8824 62nd Avenue Ap #450
Riverside, CA 74391

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Silas

Welcome!

Dear Silas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Silas Joyner
8639 Wythe Avenue Ap #182
San Jose, CA 86658

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Recipe

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PAIRED BEST WITH: White Wine

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1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Channing

Welcome!

Dear Channing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Channing Dudley
3182 Kingsborough Avenue
Riverside, CA 11486

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Kenyon

Welcome!

Dear Kenyon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kenyon Vazquez
P.O. Box 574
San Jose, CA 59371

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Athena

Welcome!

Dear Athena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Athena Mcintyre
116 Mc Avenue
Santa Ana, CA 64207

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Burke

Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Burke Moon
P.O. Box 335
Long Beach, CA 57465

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Caleb

Welcome!

Dear Caleb,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Caleb Barrera
5845 8th Rd. Ap #150
Fresno, CA 75271

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Benedict

Welcome!

Dear Benedict,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Benedict Nunez
6701 Story Rd. Ap #231
Anaheim, CA 48067

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Daphne

Welcome!

Dear Daphne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Daphne Bailey
9190 Beach Road Ap #235
Santa Ana, CA 56765

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Shelley

Welcome!

Dear Shelley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Shelley Hensley
4721 46th Av. Ap #338
Anaheim, CA 54864

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Audra

Welcome!

Dear Audra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Audra Albert
8250 Ridgewood Road
Bakersfield, CA 67330

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Callum

Welcome!

Dear Callum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Callum Hodges
2519 Stewart St. Ap #930
Bakersfield, CA 51948

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Brent Welch
8734 Ashford Street
Oakland, CA 50920

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kennedy

Welcome!

Dear Kennedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kennedy Gentry
196 Bay Rd.
San Jose, CA 43907

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Aspen

Welcome!

Dear Aspen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aspen Olsen
7086 Fillmore St.
Bakersfield, CA 85772

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Erin

Welcome!

Dear Erin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Erin Welch
4931 Dictum Av.
San Luis Obispo, CA 22362

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Addison

Welcome!

Dear Addison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Addison Munoz
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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Caesar

Welcome!

Dear Caesar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Caesar Sanchez
3148 21st St.
Bakersfield, CA 25637

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rafael

Welcome!

Dear Rafael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rafael Weaver
5556 Jewel Avenue
Santa Ana, CA 75262

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Marah

Welcome!

Dear Marah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Marah Ray
1001 Hoyts Road
San Fransisco, CA 4772

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Isabella

Welcome!

Dear Isabella,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Isabella Fisher
7456 Brighton Street Ap #871
Santa Ana, CA 23849

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Deborah

Welcome!

Dear Deborah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Deborah Briggs
4027 Cedar Rd.
San Jose, CA 11026

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Timon

Welcome!

Dear Timon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Timon Andrews
9174 Amboy Rd.
Riverside, CA 11795

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Justine

Welcome!

Dear Justine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Justine Carson
P.O. Box 376
Los Angeles, CA 28774

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Carissa

Welcome!

Dear Carissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Carissa Christensen
5160 Johnson Av.
Riverside, CA 23772

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR
Welcome Yasir

Welcome!

Dear Yasir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Yasir David
5542 58th Ave Ap #307
Fresno, CA 7285

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Elizabeth

Welcome!

Dear Elizabeth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Elizabeth Workman
7700 Ridge Rd.
Santa Ana, CA 72242

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Keefe

Welcome!

Dear Keefe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keefe Jensen
8163 13th Ave
Long Beach, CA 24099

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Blaze Dejesus
9175 Bradford St.
Sacramento, CA 40081

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Gail

Welcome!

Dear Gail,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gail Roy
4635 Rodney St. Ap #933
Oakland, CA 5574

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Timon

Welcome!

Dear Timon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Timon Hodge
P.O. Box 472
San Luis Obispo, CA 2864

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Guy

Welcome!

Dear Guy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Guy Williamson
P.O. Box 361
Oakland, CA 63389

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Scarlet

Welcome!

Dear Scarlet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Scarlet Hartman
8004 Fort Avenue Ap #111
Bakersfield, CA 62301

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Honorato

Welcome!

Dear Honorato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Honorato Mccormick
P.O. Box 174
Oakland, CA 24469

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Rae

Welcome!

Dear Rae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Rae Kane
1207 Woodruff Street
Los Angeles, CA 35011

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Belle

Welcome!

Dear Belle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Belle Houston
1516 Pierrepont Ave
San Diego, CA 76563

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Tiger

Welcome!

Dear Tiger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Tiger Wall
4457 3 Rd.
Sacramento, CA 36567

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Mariko

Welcome!

Dear Mariko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Mariko Callahan
2165 Royce St.
Santa Ana, CA 91807

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Charissa

Welcome!

Dear Charissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Charissa Paul
5673 Pauls Ave
Santa Ana, CA 89255

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Omar

Welcome!

Dear Omar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Omar Briggs
6647 Brighton Av.
Oakland, CA 16854

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Rhona

Welcome!

Dear Rhona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Rhona Hamilton
2791 Montgomery Rd.
Long Beach, CA 38621

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Mason

Welcome!

Dear Mason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Mason Robles
6642 10th Avenue
Fresno, CA 92569

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lyle

Welcome!

Dear Lyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lyle Wade
2737 Keen Ave
San Fransisco, CA 48706

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shea

Welcome!

Dear Shea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Shea Carey
P.O. Box 815
San Diego, CA 66650

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Blaine

Welcome!

Dear Blaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Blaine Vazquez
9485 Hyman Avenue
San Luis Obispo, CA 91546

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Wynter

Welcome!

Dear Wynter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Wynter Ramirez
P.O. Box 195
San Luis Obispo, CA 346

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kamal

Welcome!

Dear Kamal,

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Prepared especially for Gold Member

Kamal Mayo
4257 73rd St. Ap #658
San Diego, CA 86598

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jerome

Welcome!

Dear Jerome,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jerome Ballard
P.O. Box 340
San Diego, CA 86250

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hadley

Welcome!

Dear Hadley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hadley Hubbard
3174 Senator Street
Riverside, CA 5508

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Geraldine

Welcome!

Dear Geraldine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Geraldine May
9870 Dahl Road
Fresno, CA 63219

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Kameko

Welcome!

Dear Kameko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kameko Hess
2412 4th Ave Ap #489
Oakland, CA 55832

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Colton

Welcome!

Dear Colton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Colton Bartlett
5759 Lewis Rd.
San Fransisco, CA 4269

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Amena

Welcome!

Dear Amena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Amena Frye
497 Dikeman Street
San Jose, CA 31926

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Pascale

Welcome!

Dear Pascale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Pascale Clemons
1925 Flatlands Avenue
Santa Ana, CA 50110

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hoyt

Welcome!

Dear Hoyt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hoyt Perry
7528 Railroad Ave
Sacramento, CA 51195

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Nadine

Welcome!

Dear Nadine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Nadine Pacheco
5837 Banner Street
San Jose, CA 64100

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kaseem

Welcome!

Dear Kaseem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kaseem Molina
4713 Skidmore Rd.
Oakland, CA 75540

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nomlanga

Welcome!

Dear Nomlanga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nomlanga Ayala
8864 1st Ave
Rancho Cucamonga, CA 613

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Oren

Welcome!

Dear Oren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Oren Evans
7680 Bokee St. Ap #956
San Fransisco, CA 11587

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Summer

Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Summer Taylor
6956 14th Ave Ap #768
San Diego, CA 1501

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hilel

Welcome!

Dear Hilel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Hilel Pace
1629 Sutton Av.
Rancho Cucamonga, CA 50660

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Bernard

Welcome!

Dear Bernard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Bernard Combs
P.O. Box 398
San Jose, CA 31723

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Candice

Welcome!

Dear Candice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Candice Chan
P.O. Box 597
Rancho Cucamonga, CA 14699

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Idola

Welcome!

Dear Idola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Idola Stanley
P.O. Box 477
San Luis Obispo, CA 61419

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Melyssa

Welcome!

Dear Melyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Melyssa Eaton
4797 Avenue St.
Sacramento, CA 91910

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Leilani

Welcome!

Dear Leilani,

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Prepared especially for Gold Member

Leilani Ellis
5407 Mc Rd.
Long Beach, CA 31938

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Daquan

Welcome!

Dear Daquan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Daquan Griffin
1412 7th Av.
Riverside, CA 3781

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Maxwell

Welcome!

Dear Maxwell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Maxwell Richmond
1631 Olean Av.
Long Beach, CA 17656

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Slade

Welcome!

Dear Slade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Slade Sweet
2145 Bay Rd. Ap #565
San Diego, CA 82536

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Gabriel

Welcome!

Dear Gabriel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Gabriel Massey
5454 Mersereau Street
Rancho Cucamonga, CA 61393

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Mariam

Welcome!

Dear Mariam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Mariam Stout
3728 Paul Av. Ap #157
Long Beach, CA 22041

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Herrod

Welcome!

Dear Herrod,

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Prepared especially for Gold Member

Herrod Daniels
783 Tech Avenue
Riverside, CA 27768

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kadeem

Welcome!

Dear Kadeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kadeem Hester
1904 Landis St.
Los Angeles, CA 78126

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Calista

Welcome!

Dear Calista,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Calista Knapp
4536 Westminster Rd. Ap #903
Sacramento, CA 97483

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dieter

Welcome!

Dear Dieter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Dieter Emerson
7484 Bay St.
Fresno, CA 35182

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Macon Hatfield
8637 95th St.
Anaheim, CA 50976

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Winifred

Welcome!

Dear Winifred,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Winifred Stout
909 Glenmore Rd.
San Fransisco, CA 21038

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Thomas

Welcome!

Dear Thomas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Thomas Bruce
6200 Hewes Av.
San Jose, CA 99673

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Lars

Welcome!

Dear Lars,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Lars Flowers
3838 Bassett Avenue
Long Beach, CA 16190

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Randall

Welcome!

Dear Randall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Randall Decker
3034 Brighton St.
Santa Ana, CA 34307

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Dean

Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Dean Rodgers
3715 Orange Avenue
San Luis Obispo, CA 52061

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Ursa

Welcome!

Dear Ursa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ursa Montoya
2364 Reed Rd.
Rancho Cucamonga, CA 55856

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kevin

Welcome!

Dear Kevin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kevin Blake
551 3rd Av.
San Luis Obispo, CA 47842

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Maryam

Welcome!

Dear Maryam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Maryam Estrada
9974 Cyrus Avenue
Sacramento, CA 34903

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Evelyn

Welcome!

Dear Evelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Evelyn Brewer
2955 Woodside St. Ap #258
San Luis Obispo, CA 16073

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Daria

Welcome!

Dear Daria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Daria French
2323 End St.
Anaheim, CA 37627

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Evan

Welcome!

Dear Evan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Evan Lawrence
3608 Everett Rd. Ap #923
Los Angeles, CA 6912

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Elliott

Welcome!

Dear Elliott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Elliott Tyson
6375 Albemarle Street Ap #839
Anaheim, CA 78258

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Meghan

Welcome!

Dear Meghan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Meghan Jennings
P.O. Box 114
San Fransisco, CA 6131

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Maggy

Welcome!

Dear Maggy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Maggy Nelson
3116 Myrtle Ave
Los Angeles, CA 65401

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Chaim

Welcome!

Dear Chaim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Chaim Becker
7194 Village Av. Ap #277
San Jose, CA 83253

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Shay

Welcome!

Dear Shay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Shay Cochran
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San Jose, CA 97979

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Anjolie

Welcome!

Dear Anjolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Anjolie Cohen
9781 12th Road
Los Angeles, CA 94050

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Hamilton

Welcome!

Dear Hamilton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Hamilton Delaney
9137 Kathleen Street Ap #807
San Jose, CA 23759

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Quinn

Welcome!

Dear Quinn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Platinum Member

Quinn Snider
1336 Schenectady Street
Sacramento, CA 27757

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Sarah

Welcome!

Dear Sarah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Sarah Head
2109 Mother Av.
Santa Ana, CA 17782

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome April

Welcome!

Dear April,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

April Hawkins
3588 Love Rd. Ap #924
Anaheim, CA 50680

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Peter

Welcome!

Dear Peter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Peter Mcdowell
3372 Woodhull Street
Los Angeles, CA 27055

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Tanya Vargas
4276 Paul Ave
San Luis Obispo, CA 64918

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hu

Welcome!

Dear Hu,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hu Powell
5262 Shore Street
Long Beach, CA 88067

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Nola

Welcome!

Dear Nola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Nola Hays
P.O. Box 774
Oakland, CA 99118

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Daria

Welcome!

Dear Daria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Daria Santos
9001 Suydam Rd.
Oakland, CA 52608

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hannah

Welcome!

Dear Hannah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Hannah Witt
3561 Bay Road Ap #444
Anaheim, CA 36494

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Haley

Welcome!

Dear Haley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Haley Perkins
2914 Nolans Street
San Jose, CA 57619

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Fletcher

Welcome!

Dear Fletcher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Fletcher Johns
7619 Rutland Rd.
Los Angeles, CA 17274

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sigourney

Welcome!

Dear Sigourney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Sigourney Frye
9245 15th Avenue
Santa Ana, CA 26917

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jillian

Welcome!

Dear Jillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Jillian Conley
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kyra

Welcome!

Dear Kyra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kyra Durham
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San Jose, CA 63345

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Liberty

Welcome!

Dear Liberty,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Liberty Townsend
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San Luis Obispo, CA 65215

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Dale

Welcome!

Dear Dale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Dale Kidd
P.O. Box 368
San Diego, CA 2509

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Burton

Welcome!

Dear Burton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Burton Matthews
P.O. Box 559
Sacramento, CA 60275

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ishmael

Welcome!

Dear Ishmael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Ishmael Camacho
9651 10th Avenue Ap #400
Sacramento, CA 88615

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Jamal

Welcome!

Dear Jamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jamal Mueller
1206 Rogers Ave
San Fransisco, CA 59153

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Mannix

Welcome!

Dear Mannix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Mannix Mcconnell
8723 Bay Street
Riverside, CA 78970

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Claire

Welcome!

Dear Claire,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Claire White
7344 Gem Street
San Jose, CA 35810

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Wayne

Welcome!

Dear Wayne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wayne Bullock
P.O. Box 105
San Fransisco, CA 49751

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Galvin

Welcome!

Dear Galvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Galvin Patrick
5228 Monroe Ave
Sacramento, CA 28593

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Madonna

Welcome!

Dear Madonna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Madonna Acosta
9113 Bay Rd.
Bakersfield, CA 97802

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Mechelle Maynard
P.O. Box 332
San Diego, CA 7916

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Chester

Welcome!

Dear Chester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Chester Joyner
2854 29th Ave Ap #247
San Diego, CA 41445

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Evan

Welcome!

Dear Evan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Evan Franco
3840 47th Road Ap #491
Fresno, CA 55878

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Sierra

Welcome!

Dear Sierra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sierra Short
P.O. Box 425
Rancho Cucamonga, CA 21292

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sacha

Welcome!

Dear Sacha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sacha Tillman
839 Freeman Ave Ap #741
San Luis Obispo, CA 20497

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Aquila Roberson
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San Jose, CA 97531

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Dahlia

Welcome!

Dear Dahlia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dahlia Mccarthy
548 Merit Ave
Santa Ana, CA 51605

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Xantha

Welcome!

Dear Xantha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Xantha Edwards
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Fresno, CA 54826

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hayes

Welcome!

Dear Hayes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Hayes Sanford
7572 2nd Ave
Los Angeles, CA 33773

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Galvin

Welcome!

Dear Galvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Galvin Mueller
P.O. Box 854
Anaheim, CA 33176

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Dillon Snider
7802 Warsoff Road Ap #421
San Jose, CA 87438

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Eliana

Welcome!

Dear Eliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Eliana Eaton
P.O. Box 430
Fresno, CA 89943

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Phelan

Welcome!

Dear Phelan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Phelan Hull
4036 Gem Avenue
Los Angeles, CA 39352

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Demetrius

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 2940

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Demetrius Carson
P.O. Box 347
Sacramento, CA 19715

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Nash

Welcome!

Dear Nash,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nash Head
908 Garfield Street
San Diego, CA 32671

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Melvin

Welcome!

Dear Melvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Melvin Meadows
P.O. Box 642
Long Beach, CA 66506

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Elijah

Welcome!

Dear Elijah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Elijah Wood
5584 Fuller Street
San Diego, CA 8111

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Penelope

Welcome!

Dear Penelope,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Penelope Goodwin
P.O. Box 807
San Fransisco, CA 134

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Camille

Welcome!

Dear Camille,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Camille Cabrera
7339 Stockholm Av. Ap #285
Riverside, CA 72101

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cade

Welcome!

Dear Cade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cade Maynard
P.O. Box 221
Los Angeles, CA 5861

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brenna

Welcome!

Dear Brenna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brenna Hogan
4886 Bliss Rd.
Fresno, CA 93400

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Daquan

Welcome!

Dear Daquan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Daquan Sykes
P.O. Box 650
San Diego, CA 94476

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Mallory

Welcome!

Dear Mallory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mallory Garrett
7739 Bay Road Ap #115
Bakersfield, CA 2374

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Gay

Welcome!

Dear Gay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Gay Holden
P.O. Box 426
San Diego, CA 17640

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Oleg

Welcome!

Dear Oleg,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Oleg Burt
P.O. Box 111
Long Beach, CA 93510

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jordan

Welcome!

Dear Jordan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jordan Hawkins
1818 Roosevelt St.
Riverside, CA 30846

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Marny

Welcome!

Dear Marny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Marny Kramer
1852 Bay Rd.
Rancho Cucamonga, CA 20218

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Kaye

Welcome!

Dear Kaye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Kaye Jacobs
8341 Kay Avenue
Riverside, CA 90817

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Mercedes

Welcome!

Dear Mercedes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Mercedes Marshall
8872 13th Av.
San Fransisco, CA 39954

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Mason

Welcome!

Dear Mason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Mason Gilmore
2006 De Road Ap #686
Long Beach, CA 68478

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Darius

Welcome!

Dear Darius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Darius Kramer
9162 Apollo Road
San Jose, CA 22150

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kelsie

Welcome!

Dear Kelsie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kelsie Perry
P.O. Box 896
San Jose, CA 56177

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Yvonne

Welcome!

Dear Yvonne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Yvonne Foley
P.O. Box 760
Oakland, CA 88888

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Rajah

Welcome!

Dear Rajah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Rajah Short
4997 Wallabout Street
San Diego, CA 50440

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Darrel

Welcome!

Dear Darrel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Darrel Eaton
9149 Walton Av. Ap #557
San Jose, CA 82566

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Clare

Welcome!

Dear Clare,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Clare Phillips
1890 Atlantic Avenue
Oakland, CA 89458

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Deborah

Welcome!

Dear Deborah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Deborah Hess
2683 Oceanic Rd.
Anaheim, CA 45684

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Addison

Welcome!

Dear Addison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Addison Brown
4844 29th Rd.
Riverside, CA 85910

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Alden

Welcome!

Dear Alden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Alden Wooten
P.O. Box 784
San Jose, CA 89305

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Phelan

Welcome!

Dear Phelan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Phelan Hensley
P.O. Box 316
Rancho Cucamonga, CA 42930

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Juliet

Welcome!

Dear Juliet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Juliet Lott
5697 Noble St.
Anaheim, CA 45521

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Amelia

Welcome!

Dear Amelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Amelia Jimenez
5499 Paerdegat Street Ap #264
Oakland, CA 53153

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Aphrodite

Welcome!

Dear Aphrodite,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Aphrodite Velez
2546 Louisa Rd. Ap #439
Los Angeles, CA 29068

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Brendan Bonner
1215 Moore Road Ap #626
Anaheim, CA 80120

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Phoebe

Welcome!

Dear Phoebe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Phoebe Morgan
9560 Smiths Street
San Fransisco, CA 9484

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Emmanuel

Welcome!

Dear Emmanuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Emmanuel Mcconnell
P.O. Box 326
Anaheim, CA 69183

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ursula

Welcome!

Dear Ursula,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ursula Patterson
P.O. Box 421
Oakland, CA 94002

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Reagan

Welcome!

Dear Reagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Reagan Peck
2471 Clark St.
San Luis Obispo, CA 92634

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Serina

Welcome!

Dear Serina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Serina Knox
4857 Preston Rd.
San Diego, CA 84838

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Karleigh

Welcome!

Dear Karleigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Karleigh Lynch
1349 Debevoise St.
San Jose, CA 98171

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Scarlet

Welcome!

Dear Scarlet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Scarlet Stafford
P.O. Box 873
San Diego, CA 85717

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jorden

Welcome!

Dear Jorden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Jorden Tanner
5029 Lewis Street Ap #652
San Diego, CA 78544

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Wade

Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Wade Joyce
6021 Webster Road
San Luis Obispo, CA 81330

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Garrett

Welcome!

Dear Garrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Garrett Mccormick
5640 Van St.
Santa Ana, CA 80066

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tarik

Welcome!

Dear Tarik,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Tarik Workman
P.O. Box 942
Sacramento, CA 50885

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1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Abdul

Welcome!

Dear Abdul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Abdul Clemons
5747 Harway Rd.
Sacramento, CA 77834

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Isaiah

Welcome!

Dear Isaiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Isaiah Cantrell
1779 Karweg Av. Ap #996
Santa Ana, CA 93007

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lila

Welcome!

Dear Lila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lila Leach
1346 Dooley Ave
Riverside, CA 19140

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dexter

Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Dexter Osborne
4612 Flatlands Av.
Bakersfield, CA 6549

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Camille

Welcome!

Dear Camille,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Camille Sanders
4161 Kingsborough Rd.
Sacramento, CA 76129

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Rosalyn

Welcome!

Dear Rosalyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rosalyn Powell
7993 St Rd.
San Diego, CA 78871

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jeremy Figueroa
2886 Rodney Avenue
San Fransisco, CA 21201

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Castor

Welcome!

Dear Castor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Castor Pierce
1637 Roder Street
Riverside, CA 17336

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Maxine

Welcome!

Dear Maxine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Maxine Schmidt
396 Jefferson Street Ap #160
Santa Ana, CA 81595

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Bell

Welcome!

Dear Bell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bell Jones
P.O. Box 793
San Luis Obispo, CA 27227

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Jordan

Welcome!

Dear Jordan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jordan Vang
P.O. Box 767
Sacramento, CA 3141

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Gavin

Welcome!

Dear Gavin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gavin Delacruz
3126 Vista St.
Long Beach, CA 4684

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Regina

Welcome!

Dear Regina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Regina West
5072 Bushwick St. Ap #951
Bakersfield, CA 60236

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Bianca

Welcome!

Dear Bianca,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bianca Cooke
2792 Marion Avenue Ap #643
Fresno, CA 45904

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Fay

Welcome!

Dear Fay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Fay Boyer
2369 Siclen St.
Long Beach, CA 16052

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kasper Townsend
9831 Humboldt Avenue
Los Angeles, CA 28240

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Chase

Welcome!

Dear Chase,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Chase Horn
2847 Richardson St. Ap #322
Anaheim, CA 49024

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Allegra

Welcome!

Dear Allegra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Allegra Obrien
P.O. Box 735
Rancho Cucamonga, CA 61376

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Matthew

Welcome!

Dear Matthew,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Matthew Curry
P.O. Box 276
Anaheim, CA 33461

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome John

Welcome!

Dear John,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

John Gonzalez
8229 Bragg Street Ap #453
San Diego, CA 74268

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Denton

Welcome!

Dear Denton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Denton Cherry
5196 Lots St.
Sacramento, CA 7853

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zachery Strickland
7112 Eckford Ave Ap #846
Sacramento, CA 59580

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Ferris

Welcome!

Dear Ferris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ferris Bradley
6599 Paerdegat Rd.
San Luis Obispo, CA 1367

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Brenda

Welcome!

Dear Brenda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Brenda Mclean
8113 Force St. Ap #871
Sacramento, CA 26715

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Bruno Hatfield
7200 Madeline Avenue Ap #382
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Aline

Welcome!

Dear Aline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Aline Lawson
P.O. Box 288
Oakland, CA 70199

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Victor

Welcome!

Dear Victor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Victor Paul
6882 New Street
Los Angeles, CA 72131

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Josephine

Welcome!

Dear Josephine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Josephine Hensley
1299 Bay Ave Ap #914
Sacramento, CA 51302

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Cedric

Welcome!

Dear Cedric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Cedric Dunlap
2132 Royce St. Ap #385
Fresno, CA 1146

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Ezra

Welcome!

Dear Ezra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Ezra Edwards
2385 Fleet Ave
Santa Ana, CA 47304

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Orli

Welcome!

Dear Orli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
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Orli Mcdonald
8672 13th Road
Fresno, CA 8987

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ashely

Welcome!

Dear Ashely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Ashely Mcfarland
7759 11th Av.
Oakland, CA 83238

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hillary

Welcome!

Dear Hillary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hillary Contreras
9742 Dennett Avenue Ap #836
Riverside, CA 75118

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ainsley

Welcome!

Dear Ainsley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ainsley Chavez
8574 Devon Road
Santa Ana, CA 71206

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Fulton

Welcome!

Dear Fulton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Fulton Joyce
8401 Charles Rd.
San Fransisco, CA 37966

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Arthur

Welcome!

Dear Arthur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Arthur Travis
571 Waldorf Ave Ap #341
San Diego, CA 60952

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Barry

Welcome!

Dear Barry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Barry Baldwin
195 Brighton Avenue
Bakersfield, CA 92239

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rajah

Welcome!

Dear Rajah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rajah Sanders
P.O. Box 267
Los Angeles, CA 76245

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Quon

Welcome!

Dear Quon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quon Bush
7686 Dare Road
Rancho Cucamonga, CA 53004

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Eleanor

Welcome!

Dear Eleanor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Eleanor Barr
8542 Bay Road
Santa Ana, CA 74145

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Ferdinand

Welcome!

Dear Ferdinand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ferdinand Blake
1212 Carroll Road
San Luis Obispo, CA 77011

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Brian

Welcome!

Dear Brian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brian Gardner
207 Paerdegat Avenue
Oakland, CA 83156

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kareem George
9095 10th Road
Anaheim, CA 95221

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lucius

Welcome!

Dear Lucius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lucius Soto
8380 Fanchon Av.
Rancho Cucamonga, CA 90404

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Sydnee

Welcome!

Dear Sydnee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Sydnee Rutledge
7027 Washington Rd.
Los Angeles, CA 50471

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Nina

Welcome!

Dear Nina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Nina Holt
857 Kingsborough Street Ap #308
Fresno, CA 50449

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kaye

Welcome!

Dear Kaye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Kaye Camacho
5986 Arkansas Av. Ap #949
Riverside, CA 87419

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Daquan

Welcome!

Dear Daquan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Daquan Sullivan
7237 Jaffray Rd. Ap #701
Bakersfield, CA 969

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jennifer

Welcome!

Dear Jennifer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jennifer Sims
2026 Stockholm Avenue
Fresno, CA 30361

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Lyle

Welcome!

Dear Lyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Lyle Barrera
P.O. Box 466
San Diego, CA 85931

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dominique

Welcome!

Dear Dominique,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Dominique Bradshaw
8492 St St.
Oakland, CA 58019

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Eaton

Welcome!

Dear Eaton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Eaton Craig
1961 Brighton Rd.
San Luis Obispo, CA 5231

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Chantale

Welcome!

Dear Chantale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chantale Schmidt
P.O. Box 138
San Diego, CA 48362

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jael

Welcome!

Dear Jael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Jael Lambert
8813 Coffey St. Ap #651
Anaheim, CA 22997

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Alea

Welcome!

Dear Alea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Alea Phillips
7814 Bowery Road
Santa Ana, CA 7795

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Reece

Welcome!

Dear Reece,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Reece Cote
P.O. Box 577
Riverside, CA 67754

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Maxine

Welcome!

Dear Maxine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Maxine Oneal
7619 Hale Rd.
San Jose, CA 94032

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Tiger

Welcome!

Dear Tiger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Tiger Higgins
2503 Lincoln Rd.
Sacramento, CA 83736

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Christine

Welcome!

Dear Christine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Christine Webster
688 Brighton Road
Sacramento, CA 44079

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Morgan

Welcome!

Dear Morgan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Morgan Boyd
8223 Hamilton Road
Rancho Cucamonga, CA 60262

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Brandon

Welcome!

Dear Brandon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brandon Orr
5996 Ocean Avenue
Long Beach, CA 25080

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Justin Medina
8762 Cheever St.
San Diego, CA 8536

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Tate

Welcome!

Dear Tate,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Tate Carrillo
P.O. Box 239
Oakland, CA 26483

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Mechelle Cleveland
P.O. Box 629
Oakland, CA 60712

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Charissa

Welcome!

Dear Charissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Charissa Bird
P.O. Box 430
Rancho Cucamonga, CA 39976

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Orson

Welcome!

Dear Orson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Orson Spence
568 53rd Av.
San Diego, CA 17921

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Akeem

Welcome!

Dear Akeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Akeem Holman
7392 Pershing Street Ap #246
Bakersfield, CA 70350

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome TaShya

Welcome!

Dear TaShya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

TaShya Houston
2691 34th Road Ap #418
San Luis Obispo, CA 28751

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dieter

Welcome!

Dear Dieter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dieter Beck
3374 Kenny St.
Fresno, CA 18491

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Lev

Welcome!

Dear Lev,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lev Christensen
P.O. Box 633
Santa Ana, CA 30942

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Paki

Welcome!

Dear Paki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Paki Morse
742 86th St.
Riverside, CA 85615

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rowan

Welcome!

Dear Rowan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Rowan Nolan
5219 Brighton Ave
San Luis Obispo, CA 88578

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Abel

Welcome!

Dear Abel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Abel Hopper
2695 Debevoise St.
Fresno, CA 80877

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Maia

Welcome!

Dear Maia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Maia Head
6314 Loring St.
Riverside, CA 58556

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Melvin

Welcome!

Dear Melvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Melvin Farrell
6313 Eldert Ave
San Diego, CA 96845

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ian

Welcome!

Dear Ian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Ian Lott
P.O. Box 937
San Luis Obispo, CA 83489

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Amber

Welcome!

Dear Amber,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Amber Richard
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Anaheim, CA 63014

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ursula

Welcome!

Dear Ursula,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Ursula Lloyd
7212 Tabor Ave Ap #762
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Karyn

Welcome!

Dear Karyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Karyn Salas
1494 Sicklen Rd. Ap #790
Rancho Cucamonga, CA 10935

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Indira

Welcome!

Dear Indira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Indira Parker
4265 Van Av. Ap #123
Anaheim, CA 93566

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Germane

Welcome!

Dear Germane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Germane Blanchard
7794 Provost St.
Santa Ana, CA 6153

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Olga

Welcome!

Dear Olga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Olga Britt
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Riverside, CA 48321

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Harding

Welcome!

Dear Harding,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Harding Giles
6309 Rugby Avenue
San Jose, CA 7713

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Aline

Welcome!

Dear Aline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aline Morris
8615 Coventry Rd.
Los Angeles, CA 1046

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Kyra

Welcome!

Dear Kyra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kyra Vega
298 6th Avenue
San Jose, CA 75127

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Palmer

Welcome!

Dear Palmer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Palmer Olson
P.O. Box 382
Long Beach, CA 80175

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Tiger

Welcome!

Dear Tiger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Tiger Woodard
6440 Bay Avenue Ap #479
San Fransisco, CA 18244

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Wilma

Welcome!

Dear Wilma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Wilma Quinn
3948 95th Ave
Fresno, CA 71729

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Medge

Welcome!

Dear Medge,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Medge Mcguire
P.O. Box 262
Sacramento, CA 16446

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Wesley

Welcome!

Dear Wesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wesley French
8221 Bay Rd.
San Fransisco, CA 94738

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jayme

Welcome!

Dear Jayme,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jayme Lang
251 Roder Avenue
Bakersfield, CA 59627

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jermaine Erickson
3099 Bay Street
San Fransisco, CA 54079

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Hadley

Welcome!

Dear Hadley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Hadley Park
P.O. Box 899
Rancho Cucamonga, CA 6773

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Ahmed

Welcome!

Dear Ahmed,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Ahmed Kinney
P.O. Box 479
San Fransisco, CA 64448

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Anastasia

Welcome!

Dear Anastasia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Anastasia Jackson
1152 Ferris St.
Bakersfield, CA 50162

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Audrey

Welcome!

Dear Audrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Audrey Owen
4460 Visitation Rd.
Riverside, CA 40587

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Cherokee

Welcome!

Dear Cherokee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cherokee Barr
9676 Putnam Rd.
Long Beach, CA 21502

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Harper Ward
5565 Little Ave
San Fransisco, CA 50266

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR
Welcome Jakeem

Welcome!

Dear Jakeem,

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jakeem Vazquez
6299 Washington Road Ap #771
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rylee

Welcome!

Dear Rylee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Rylee Holden
3814 Paerdegat Avenue Ap #507
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kennedy

Welcome!

Dear Kennedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Kennedy Gomez
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Dahlia

Welcome!

Dear Dahlia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Dahlia Clayton
260 Perry Rd.
San Diego, CA 2881

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nayda

Welcome!

Dear Nayda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nayda Slater
P.O. Box 464
Santa Ana, CA 94366

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Amir

Welcome!

Dear Amir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Amir Turner
P.O. Box 227
Anaheim, CA 11522

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Boris

Welcome!

Dear Boris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Boris Olson
P.O. Box 562
Los Angeles, CA 69572

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Briar

Welcome!

Dear Briar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Briar Lester
4117 Alton St.
San Jose, CA 69132

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bert

Welcome!

Dear Bert,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Bert Garrison
3585 Hanover Avenue
San Luis Obispo, CA 34019

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Amir

Welcome!

Dear Amir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Amir Farrell
6627 Bijou Rd.
Sacramento, CA 1081

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dara

Welcome!

Dear Dara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dara Bates
7144 General Av.
Long Beach, CA 19312

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lester

Welcome!

Dear Lester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lester Flowers
3728 Stewart Rd. Ap #381
Anaheim, CA 59590

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Walker

Welcome!

Dear Walker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Walker Winters
2359 Van Avenue Ap #373
San Jose, CA 95165

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bradley

Welcome!

Dear Bradley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bradley Potts
P.O. Box 465
Santa Ana, CA 4146

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Alfreda

Welcome!

Dear Alfreda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alfreda Moss
7619 Balfour St.
Long Beach, CA 16424

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Delilah

Welcome!

Dear Delilah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Delilah Kelly
4873 Powell Av. Ap #336
San Diego, CA 35046

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Daniel

Welcome!

Dear Daniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Daniel Bond
P.O. Box 681
Fresno, CA 95121

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Flavia

Welcome!

Dear Flavia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Flavia Marshall
P.O. Box 374
Oakland, CA 82674

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Nelle

Welcome!

Dear Nelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nelle Patel
2242 Bay Avenue
Los Angeles, CA 87056

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Aspen

Welcome!

Dear Aspen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aspen Fields
4727 Brighton Av.
Anaheim, CA 33642

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Gil

Welcome!

Dear Gil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Gil Bridges
4772 Pine Street
Rancho Cucamonga, CA 26143

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Gretchen

Welcome!

Dear Gretchen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Gretchen Harmon
3283 39th St.
Santa Ana, CA 52061

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Maia

Welcome!

Dear Maia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Maia Obrien
3165 Trucklemans Rd.
Santa Ana, CA 71617

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Levi

Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Levi Dawson
6920 Moffat Rd.
Riverside, CA 7058

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Nerea

Welcome!

Dear Nerea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nerea Marquez
6387 40th Av.
Rancho Cucamonga, CA 22591

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Nathan

Welcome!

Dear Nathan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Nathan Nieves
7866 Christopher St. Ap #579
San Diego, CA 68612

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kirby

Welcome!

Dear Kirby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kirby David
703 Chestnut Av.
Fresno, CA 56227

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Mia

Welcome!

Dear Mia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Mia Puckett
8712 Louise Rd.
San Diego, CA 92345

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Orson

Welcome!

Dear Orson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Orson Gentry
P.O. Box 342
Long Beach, CA 12918

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Sydnee

Welcome!

Dear Sydnee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Sydnee Edwards
1589 Boulevard Av.
Sacramento, CA 36988

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Quamar

Welcome!

Dear Quamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Quamar Rivas
6085 Bay Avenue
Rancho Cucamonga, CA 77373

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Blaze Day
8924 Knapp Rd.
Long Beach, CA 85643

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Aileen

Welcome!

Dear Aileen,

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Aileen Dotson
7134 Baycliff Street
Rancho Cucamonga, CA 2750

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Malachi

Welcome!

Dear Malachi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Malachi Leonard
P.O. Box 679
Santa Ana, CA 9311

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sheila

Welcome!

Dear Sheila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sheila Hays
P.O. Box 608
San Jose, CA 59084

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Quincy

Welcome!

Dear Quincy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quincy Lynch
P.O. Box 958
Los Angeles, CA 26297

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kyle

Welcome!

Dear Kyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kyle Hartman
8249 Lawrence Av. Ap #758
Rancho Cucamonga, CA 51151

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lee Turner
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Fresno, CA 65665

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ann

Welcome!

Dear Ann,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Ann Underwood
6454 5th Avenue
San Diego, CA 26551

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sasha

Welcome!

Dear Sasha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Sasha Galloway
P.O. Box 105
Riverside, CA 45857

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Adele

Welcome!

Dear Adele,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Adele Combs
P.O. Box 820
Long Beach, CA 54325

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Deborah

Welcome!

Dear Deborah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Deborah Caldwell
P.O. Box 873
Anaheim, CA 10940

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Garrison

Welcome!

Dear Garrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Garrison Phillips
5327 Downing Ave
Bakersfield, CA 8443

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Brynn

Welcome!

Dear Brynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brynn Wyatt
966 Malbone Ave
Riverside, CA 98316

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brenda

Welcome!

Dear Brenda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Brenda Campbell
9559 2nd Road
Santa Ana, CA 15068

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Laith

Welcome!

Dear Laith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Laith Mason
P.O. Box 548
Sacramento, CA 43713

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Slade

Welcome!

Dear Slade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Slade Sullivan
7797 Sidney Rd.
San Jose, CA 41850

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Nerea

Welcome!

Dear Nerea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Nerea Richard
3476 Leonora Road
Santa Ana, CA 42274

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cleo

Welcome!

Dear Cleo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Cleo Crane
8731 Pershing Ave Ap #652
San Luis Obispo, CA 80266

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Graham

Welcome!

Dear Graham,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Graham Gray
4737 Stockholm Avenue
San Diego, CA 5723

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hannah

Welcome!

Dear Hannah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hannah Spence
247 Stewart Ave Ap #421
Long Beach, CA 71887

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Joel Holland
5632 Waldorf St.
Rancho Cucamonga, CA 89349

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kelsey

Welcome!

Dear Kelsey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Kelsey Bryant
6907 Rugby St.
Santa Ana, CA 7222

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Hedda

Welcome!

Dear Hedda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Hedda Beach
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Sacramento, CA 68712

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Adena

Welcome!

Dear Adena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Adena Carroll
435 Weirfield St.
Long Beach, CA 77669

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Blake

Welcome!

Dear Blake,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Blake Young
P.O. Box 261
San Luis Obispo, CA 6343

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Addison

Welcome!

Dear Addison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Addison Stanley
8026 Bay Street
San Diego, CA 92507

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Meredith

Welcome!

Dear Meredith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Meredith Waller
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Riverside, CA 74768

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ayanna

Welcome!

Dear Ayanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ayanna Best
1974 4th St. Ap #661
Fresno, CA 79714

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Leroy

Welcome!

Dear Leroy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Leroy Mccarthy
7491 Elm Ave
Rancho Cucamonga, CA 96741

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Janna

Welcome!

Dear Janna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Janna Petersen
501 Reeve Road
Riverside, CA 83212

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Alexa

Welcome!

Dear Alexa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alexa Marshall
3044 3rd Rd.
Rancho Cucamonga, CA 33346

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Chastity

Welcome!

Dear Chastity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Chastity Britt
2687 Amboy Ave
Los Angeles, CA 25047

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Valentine

Welcome!

Dear Valentine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Valentine Norris
P.O. Box 894
Rancho Cucamonga, CA 25693

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Chaney

Welcome!

Dear Chaney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Chaney Howell
9831 Manhattan Rd.
Santa Ana, CA 16811

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Recipe

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PAIRED BEST WITH: White Wine

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2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Vernon

Welcome!

Dear Vernon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vernon Rowland
3373 Malbone Rd.
Santa Ana, CA 72580

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Nigel

Welcome!

Dear Nigel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nigel Oliver
P.O. Box 527
San Fransisco, CA 14964

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Avye

Welcome!

Dear Avye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Avye Mckinney
4514 Ditmars St.
Oakland, CA 11869

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Mona

Welcome!

Dear Mona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Mona Frye
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Anaheim, CA 83529

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Randall

Welcome!

Dear Randall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Randall Oneil
3091 Thornton Av.
Santa Ana, CA 27675

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Brooke

Welcome!

Dear Brooke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Brooke Farley
3314 Edwards Avenue
Santa Ana, CA 72837

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Ivor

Welcome!

Dear Ivor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ivor Fitzpatrick
P.O. Box 596
San Luis Obispo, CA 70485

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Arden

Welcome!

Dear Arden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Arden Foreman
2472 36th Rd.
San Jose, CA 3202

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Brent Roth
6964 Beach Street
Long Beach, CA 94714

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Kirby

Welcome!

Dear Kirby,

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Prepared especially for Platinum Member

Kirby Weiss
4366 7th Rd.
Oakland, CA 85090

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Laith

Welcome!

Dear Laith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Laith Hunter
9989 17th Rd.
San Jose, CA 7273

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Blair

Welcome!

Dear Blair,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Blair Harper
4648 Keever Avenue Ap #958
Rancho Cucamonga, CA 92676

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Lunea

Welcome!

Dear Lunea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Lunea Wells
9391 Varick Rd.
Fresno, CA 82968

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome McKenzie

Welcome!

Dear McKenzie,

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Prepared especially for Platinum Member

McKenzie Macias
4221 Bowne Street
Santa Ana, CA 81928

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ishmael

Welcome!

Dear Ishmael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ishmael Hines
P.O. Box 800
San Luis Obispo, CA 23738

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Quynn

Welcome!

Dear Quynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Quynn Rodgers
P.O. Box 330
Anaheim, CA 17029

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Macy

Welcome!

Dear Macy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Macy Booth
P.O. Box 445
Santa Ana, CA 34207

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jorden

Welcome!

Dear Jorden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jorden Bender
7604 Westminster Rd.
Riverside, CA 35457

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Bevis

Welcome!

Dear Bevis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Bevis Battle
6916 Walker St. Ap #266
Anaheim, CA 28444

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kibo

Welcome!

Dear Kibo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kibo Stanley
P.O. Box 985
Oakland, CA 37812

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Moana

Welcome!

Dear Moana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Moana Hutchinson
5608 Covert Av.
Oakland, CA 37379

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kenneth

Welcome!

Dear Kenneth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kenneth Russell
P.O. Box 918
Riverside, CA 87870

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Willa

Welcome!

Dear Willa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Willa White
2993 Walton Street
Riverside, CA 62452

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Melyssa

Welcome!

Dear Melyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Melyssa Simon
5106 Townsend Street
Long Beach, CA 13227

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ulric

Welcome!

Dear Ulric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ulric Cantu
1343 Lots St. Ap #512
Anaheim, CA 65273

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Emmanuel

Welcome!

Dear Emmanuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Emmanuel Huber
5360 10th Road Ap #943
Fresno, CA 28317

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lara

Welcome!

Dear Lara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lara Ramos
9730 Bennett St.
San Fransisco, CA 68790

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jolie Kinney
6131 10th Av.
Santa Ana, CA 75170

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Malcolm

Welcome!

Dear Malcolm,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Malcolm Freeman
7358 Lincoln St.
Rancho Cucamonga, CA 40402

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Orlando

Welcome!

Dear Orlando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Orlando Terry
2453 Strickland Avenue
Riverside, CA 82092

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome McKenzie

Welcome!

Dear McKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

McKenzie Butler
4175 Avenue Rd. Ap #104
Los Angeles, CA 57347

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lucius

Welcome!

Dear Lucius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lucius Waller
3441 Madison Av.
Sacramento, CA 63836

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Clayton

Welcome!

Dear Clayton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Clayton Lucas
6846 Tapscott Ave
Riverside, CA 67223

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jackson

Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jackson Kent
P.O. Box 467
San Fransisco, CA 70631

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Hu

Welcome!

Dear Hu,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Hu York
2254 Highland Road
Fresno, CA 77054

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jana

Welcome!

Dear Jana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jana Dunlap
2965 2nd Ave
San Luis Obispo, CA 12193

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Brenda

Welcome!

Dear Brenda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Brenda Chapman
9018 Johns Rd. Ap #608
Rancho Cucamonga, CA 50260

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Zenia

Welcome!

Dear Zenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Zenia Callahan
1292 Vandam Rd. Ap #178
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hollee

Welcome!

Dear Hollee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hollee Greene
4298 Flatlands Ave
Long Beach, CA 22288

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Jaime Meadows
4610 Norwood Ave
San Diego, CA 99834

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Aubrey

Welcome!

Dear Aubrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aubrey Hess
3393 Berriman Ave
Los Angeles, CA 52962

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Odysseus

Welcome!

Dear Odysseus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Odysseus Castaneda
3973 Cypress Rd.
San Fransisco, CA 90082

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Gretchen

Welcome!

Dear Gretchen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Gretchen Barnett
7427 48th Av. Ap #945
Riverside, CA 58727

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Quinn

Welcome!

Dear Quinn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Quinn Russell
5323 Thatford Avenue
Santa Ana, CA 43307

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Clare

Welcome!

Dear Clare,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Clare Cole
8537 Beach Street
Bakersfield, CA 46619

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kasper Dean
7193 Corbin St.
Fresno, CA 12330

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Faith

Welcome!

Dear Faith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Faith Richmond
8919 Highland Ave Ap #473
Fresno, CA 77744

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Summer

Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Summer Jimenez
5408 Whitney Street Ap #775
Riverside, CA 90866

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Harlan

Welcome!

Dear Harlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Harlan Lane
3411 Bokee Av.
Riverside, CA 95661

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tasha

Welcome!

Dear Tasha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Tasha Beasley
8681 Cass Avenue
San Jose, CA 20288

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Warren

Welcome!

Dear Warren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Warren Vinson
9853 Roebling Street
San Luis Obispo, CA 36310

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Rachel

Welcome!

Dear Rachel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rachel Mcgowan
841 Edwards Ave Ap #540
Long Beach, CA 72144

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Deanna

Welcome!

Dear Deanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Deanna Decker
8484 Hanover Rd. Ap #463
Riverside, CA 73903

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kirsten

Welcome!

Dear Kirsten,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kirsten Price
P.O. Box 733
Anaheim, CA 38383

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Cyrus

Welcome!

Dear Cyrus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Cyrus Hardin
3396 Bay Rd. Ap #582
Long Beach, CA 47409

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dante

Welcome!

Dear Dante,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dante Baldwin
3138 Sterling Ave Ap #472
San Diego, CA 23820

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tanya Johnston
1091 Montauk Avenue
Riverside, CA 397

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Hedley

Welcome!

Dear Hedley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hedley Sweeney
1122 Brighton Rd.
San Jose, CA 70404

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Lavinia

Welcome!

Dear Lavinia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Lavinia Blankenship
2906 Norfolk Av. Ap #891
Anaheim, CA 93968

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Chantale

Welcome!

Dear Chantale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Chantale Pacheco
8316 Skidmore Avenue
Rancho Cucamonga, CA 48790

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Mohammad

Welcome!

Dear Mohammad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Mohammad Hubbard
6628 Bath Street Ap #163
Anaheim, CA 39882

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Steel

Welcome!

Dear Steel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Steel Copeland
5152 Snediker Street Ap #169
Oakland, CA 78583

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jane

Welcome!

Dear Jane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jane Beach
2139 Bay Rd.
Anaheim, CA 81991

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Burton

Welcome!

Dear Burton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Burton Case
6149 Canarsie Rd.
Sacramento, CA 40295

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Summer

Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Summer Delgado
8887 Adams Av.
Long Beach, CA 78318

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Xaviera

Welcome!

Dear Xaviera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Xaviera Green
P.O. Box 874
San Luis Obispo, CA 6796

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Prescott Keith
9874 Stillwell Avenue
San Fransisco, CA 14757

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Leonard

Welcome!

Dear Leonard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Leonard Wiley
7887 Tube Ave
Anaheim, CA 16751

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jane

Welcome!

Dear Jane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jane Mercer
8033 Pitkin Rd. Ap #803
San Fransisco, CA 92836

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Alice

Welcome!

Dear Alice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Alice Walls
9279 Sackett St.
San Luis Obispo, CA 7088

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Howard

Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Howard Joseph
3594 Summit Av. Ap #752
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Camille

Welcome!

Dear Camille,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
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Prepared especially for Silver Member

Camille Oneal
6351 Flatlands Ave
San Jose, CA 72914

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Aristotle

Welcome!

Dear Aristotle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Aristotle Wilkins
2829 Van Rd.
Fresno, CA 28591

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Justin Gordon
9546 Losee Rd. Ap #860
San Fransisco, CA 61813

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hayfa

Welcome!

Dear Hayfa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hayfa Cohen
928 Frank Rd. Ap #740
San Luis Obispo, CA 32441

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Wang Guerrero
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Brent Munoz
4916 Landis St.
San Jose, CA 84799

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ingrid

Welcome!

Dear Ingrid,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ingrid Hunt
1058 Wyckoff St.
Santa Ana, CA 6842

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nigel

Welcome!

Dear Nigel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Nigel Lloyd
3354 Old St.
San Diego, CA 23071

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Caesar

Welcome!

Dear Caesar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Caesar Dale
5512 Luquer Avenue
Fresno, CA 89463

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kenneth

Welcome!

Dear Kenneth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Kenneth Schroeder
P.O. Box 410
Oakland, CA 25568

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Castor

Welcome!

Dear Castor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Castor Terry
6637 Brighton Av.
Long Beach, CA 27722

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brody

Welcome!

Dear Brody,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Brody Allison
P.O. Box 649
Los Angeles, CA 73751

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Keelie

Welcome!

Dear Keelie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Keelie Casey
P.O. Box 204
Anaheim, CA 91928

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Burke

Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Burke Welch
P.O. Box 868
Los Angeles, CA 3661

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kato

Welcome!

Dear Kato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Kato Rocha
2219 Catherine Avenue
San Luis Obispo, CA 45878

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Ivory

Welcome!

Dear Ivory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Ivory Park
P.O. Box 611
Oakland, CA 74956

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Grady

Welcome!

Dear Grady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Grady Best
9235 Barwell Avenue
Santa Ana, CA 49579

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Burke

Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Burke Dejesus
7245 Lacon Rd.
Fresno, CA 20925

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Xenos

Welcome!

Dear Xenos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Xenos Thornton
P.O. Box 903
San Diego, CA 55965

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Carla

Welcome!

Dear Carla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Carla Fields
P.O. Box 413
Los Angeles, CA 82648

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Aquila Waters
8643 Hyman Avenue Ap #213
San Luis Obispo, CA 84181

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Grant

Welcome!

Dear Grant,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Grant Hoover
7801 Brighton Av.
San Fransisco, CA 50431

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Xantha

Welcome!

Dear Xantha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Xantha Bridges
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nathaniel

Welcome!

Dear Nathaniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nathaniel Evans
6267 Sigourney Road Ap #624
Riverside, CA 77654

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Armand

Welcome!

Dear Armand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Armand Burns
4831 Sherlock Road
Fresno, CA 97428

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Mona

Welcome!

Dear Mona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Mona Herrera
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San Diego, CA 1158

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lars

Welcome!

Dear Lars,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lars Hammond
P.O. Box 718
Fresno, CA 67326

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Nora

Welcome!

Dear Nora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Nora Hodges
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Louis

Welcome!

Dear Louis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Louis Hess
3270 Lloyd St.
San Jose, CA 386

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nicholas

Welcome!

Dear Nicholas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nicholas Davis
7699 Banner Street
San Fransisco, CA 63831

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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CLUB 1992

VIN NOIR

Welcome Laura

Welcome!

Dear Laura,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Laura Velez
7581 Vanderbilt Ave
Bakersfield, CA 48720

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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CLUB
1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Yeo

Welcome!

Dear Yeo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Yeo Nolan
3092 Flatlands St. Ap #912
Riverside, CA 19775

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Richard

Welcome!

Dear Richard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Richard Gonzalez
3573 Cambridge Rd.
Santa Ana, CA 93618

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Fuller

Welcome!

Dear Fuller,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Fuller Whitney
3305 Waverly St. Ap #929
Fresno, CA 56289

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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CLUB
1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ora

Welcome!

Dear Ora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ora Walter
P.O. Box 909
Sacramento, CA 59426

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Elmo

Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Elmo Dodson
7456 St Avenue Ap #671
Riverside, CA 60830

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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CLUB 1992

VIN NOIR

Welcome Ann

Welcome!

Dear Ann,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Ann Anthony
3968 Schenck Road
Oakland, CA 81444

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Felicia

Welcome!

Dear Felicia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Felicia Cooke
4293 Schroeders Ave
Anaheim, CA 69639

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Nasim

Welcome!

Dear Nasim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nasim Madden
6540 50th Street
San Luis Obispo, CA 84375

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Vladimir

Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Vladimir Morgan
1864 Brighton Ave Ap #130
Anaheim, CA 2657

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Alan

Welcome!

Dear Alan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Alan Mccall
P.O. Box 123
San Diego, CA 98982

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Harrison

Welcome!

Dear Harrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Harrison Meyer
7962 Bevy Road
Oakland, CA 27766

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Hammett

Welcome!

Dear Hammett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Hammett Bridges
8417 Cadman Road
Fresno, CA 8015

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zahir

Welcome!

Dear Zahir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zahir Scott
P.O. Box 968
Riverside, CA 95565

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Remedios

Welcome!

Dear Remedios,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Remedios Humphrey
4555 Varick St.
Long Beach, CA 60006

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jamal

Welcome!

Dear Jamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jamal Monroe
P.O. Box 863
Long Beach, CA 24870

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Adena

Welcome!

Dear Adena,

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Prepared especially for Gold Member

Adena Delaney
3880 Montauk St.
Anaheim, CA 82926

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Claire

Welcome!

Dear Claire,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Claire Knowles
6863 Bryant Ave
San Jose, CA 95653

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Sylvester Buckner
4964 4 Road
Bakersfield, CA 27563

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Quynn

Welcome!

Dear Quynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Quynn Stark
P.O. Box 549
Sacramento, CA 73486

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Blossom

Welcome!

Dear Blossom,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Blossom Peck
5729 Vista Av.
Bakersfield, CA 36945

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Chancellor

Welcome!

Dear Chancellor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chancellor Ballard
1113 Lynch Rd. Ap #871
Fresno, CA 58110

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Keely

Welcome!

Dear Keely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Keely Coleman
5757 Locust Rd.
Los Angeles, CA 51029

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Madonna

Welcome!

Dear Madonna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Madonna English
1465 Owls Road
San Diego, CA 97567

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Nora

Welcome!

Dear Nora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Nora Gillespie
1736 25th St.
Fresno, CA 5335

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Fleur

Welcome!

Dear Fleur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fleur Watkins
4404 Marshall St. Ap #926
Riverside, CA 63802

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Darius

Welcome!

Dear Darius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Darius Montoya
7008 Hegeman Street Ap #148
San Fransisco, CA 90776

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ayanna

Welcome!

Dear Ayanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Ayanna Avila
P.O. Box 625
Santa Ana, CA 16634

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Madonna

Welcome!

Dear Madonna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Madonna Hill
2875 Clara Road Ap #527
Riverside, CA 35804

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Rhoda

Welcome!

Dear Rhoda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rhoda Wheeler
P.O. Box 935
Los Angeles, CA 61385

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Kathleen

Welcome!

Dear Kathleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kathleen Beach
8155 Ridgewood Street
Oakland, CA 10605

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Hermione

Welcome!

Dear Hermione,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Hermione Berger
2546 Bleecker Road
Long Beach, CA 87335

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Nash

Welcome!

Dear Nash,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Nash Brown
6963 Brighton St.
Rancho Cucamonga, CA 17537

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Malcolm

Welcome!

Dear Malcolm,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Malcolm Mcclain
P.O. Box 356
San Fransisco, CA 76703

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cruz Logan
P.O. Box 644
San Luis Obispo, CA 67174

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Nina

Welcome!

Dear Nina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Nina Robles
2242 Beverley Rd.
San Jose, CA 1180

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ori

Welcome!

Dear Ori,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ori Fields
5860 Avenue St.
Fresno, CA 2737

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Harrison

Welcome!

Dear Harrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Harrison Norman
947 Vermont Ave Ap #540
Sacramento, CA 85444

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Cedric

Welcome!

Dear Cedric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cedric House
8188 Grattan St. Ap #908
Rancho Cucamonga, CA 67598

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rosalyn

Welcome!

Dear Rosalyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Rosalyn Delgado
8531 Crosby Avenue
San Luis Obispo, CA 38752

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Brenna

Welcome!

Dear Brenna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Brenna Lowery
P.O. Box 855
Santa Ana, CA 21048

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Fredericka

Welcome!

Dear Fredericka,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fredericka Wise
8615 Rugby Rd. Ap #642
Bakersfield, CA 10833

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Fuller

Welcome!

Dear Fuller,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Fuller Salas
2427 Herkimer St.
Sacramento, CA 13344

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Wesley

Welcome!

Dear Wesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wesley Garcia
2519 Lyme Rd.
San Jose, CA 96402

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Indigo

Welcome!

Dear Indigo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Indigo Richmond
P.O. Box 189
Riverside, CA 64356

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Marah

Welcome!

Dear Marah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Marah Brown
5559 Vanderbilt Rd. Ap #105
Riverside, CA 48016

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alan

Welcome!

Dear Alan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Alan Vasquez
6561 2nd Road
Los Angeles, CA 90019

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Arsenio

Welcome!

Dear Arsenio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Arsenio Baird
7503 Avenue Road
Bakersfield, CA 73119

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Justin Simon
6675 Strickland Avenue
Los Angeles, CA 27857

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Amery

Welcome!

Dear Amery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Amery Saunders
7608 Bay St. Ap #288
San Diego, CA 67253

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jarrod Hernandez
6222 Brighton St.
Oakland, CA 12923

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Evan

Welcome!

Dear Evan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Evan Kim
4686 46th Rd. Ap #314
Santa Ana, CA 52463

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Joy

Welcome!

Dear Joy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Joy Ramsey
7331 Morton Av. Ap #939
Santa Ana, CA 78581

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Flynn

Welcome!

Dear Flynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Flynn Mcfadden
1709 Joval Rd. Ap #965
Santa Ana, CA 91969

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Yuli

Welcome!

Dear Yuli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Yuli Gardner
P.O. Box 638
Santa Ana, CA 71473

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Arden

Welcome!

Dear Arden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Arden Heath
P.O. Box 221
Bakersfield, CA 7105

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Bianca

Welcome!

Dear Bianca,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Bianca Walton
P.O. Box 886
San Fransisco, CA 77258

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kareem Curtis
8347 Plumb Ave
Bakersfield, CA 72367

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Josiah

Welcome!

Dear Josiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Josiah Wooten
3446 Bassett Rd. Ap #624
Rancho Cucamonga, CA 29930

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Xerxes

Welcome!

Dear Xerxes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Xerxes Sweeney
8548 18th St.
Santa Ana, CA 83312

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Chantale

Welcome!

Dear Chantale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Chantale Collier
P.O. Box 731
Anaheim, CA 89082

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Joel Shaffer
8272 Jersey Av.
Rancho Cucamonga, CA 11638

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jacqueline

Welcome!

Dear Jacqueline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Jacqueline Wallace
1357 Brighton Av.
San Fransisco, CA 92970

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Geoffrey

Welcome!

Dear Geoffrey,

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Prepared especially for Silver Member

Geoffrey Preston
1549 Beaver Ave
Anaheim, CA 2008

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Rhona

Welcome!

Dear Rhona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Rhona Schultz
2780 Wogan Rd.
Riverside, CA 30648

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Caleb

Welcome!

Dear Caleb,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Caleb Gonzales
6561 93rd Rd. Ap #632
San Diego, CA 99006

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Cameron

Welcome!

Dear Cameron,

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Prepared especially for Silver Member

Cameron Wyatt
8151 Caton Av.
San Luis Obispo, CA 35092

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Melinda

Welcome!

Dear Melinda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Melinda Frye
P.O. Box 447
Santa Ana, CA 5152

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rashad

Welcome!

Dear Rashad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rashad Morin
1433 Fleet Ave Ap #339
Anaheim, CA 76218

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Nolan

Welcome!

Dear Nolan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Nolan Peterson
1544 Fountain Rd. Ap #304
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Amos

Welcome!

Dear Amos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Amos Chan
5278 Avenue Rd.
Los Angeles, CA 19916

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lacey

Welcome!

Dear Lacey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Lacey Nguyen
8087 Minna Av. Ap #806
Long Beach, CA 60325

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Paki

Welcome!

Dear Paki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Paki Pitts
5402 Cortelyou Street
San Fransisco, CA 51331

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Wesley

Welcome!

Dear Wesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Wesley Nolan
204 Rugby Street
Rancho Cucamonga, CA 22504

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Slade

Welcome!

Dear Slade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Slade Mooney
9962 Burnett St.
Los Angeles, CA 25665

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Dante

Welcome!

Dear Dante,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dante Mcbride
324 Stratford St.
Bakersfield, CA 73599

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ira

Welcome!

Dear Ira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Ira Martin
1595 Sutton Ave
San Diego, CA 28167

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Anjolie

Welcome!

Dear Anjolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Anjolie Gregory
1134 Arlington Avenue
Bakersfield, CA 68577

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Buffy

Welcome!

Dear Buffy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Buffy Vaughn
4101 Hook Rd.
San Fransisco, CA 93710

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jacob

Welcome!

Dear Jacob,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Jacob Lucas
P.O. Box 562
Santa Ana, CA 29164

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Connor

Welcome!

Dear Connor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Connor Small
1950 Devon Ave
Riverside, CA 68597

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lana

Welcome!

Dear Lana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Lana Chaney
8987 Schenck Street
Long Beach, CA 97416

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Clementine

Welcome!

Dear Clementine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Clementine Page
2077 Gaston Ave
San Luis Obispo, CA 6773

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cleo

Welcome!

Dear Cleo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Cleo Woods
1824 Siclen Rd. Ap #856
San Fransisco, CA 91674

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Donovan

Welcome!

Dear Donovan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Donovan Kirby
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Oakland, CA 81947

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Mary

Welcome!

Dear Mary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Mary Butler
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San Jose, CA 73339

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Aurelia

Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aurelia Hampton
1041 10th St.
San Luis Obispo, CA 27767

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Leroy

Welcome!

Dear Leroy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Leroy Stokes
2113 Horace Rd.
San Diego, CA 45064

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Kessie

Welcome!

Dear Kessie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kessie Walton
2758 3rd Rd.
San Diego, CA 4448

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Emerson

Welcome!

Dear Emerson,

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Prepared especially for Silver Member

Emerson Caldwell
1586 13th Road
San Luis Obispo, CA 22548

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Michelle

Welcome!

Dear Michelle,

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Prepared especially for Gold Member

Michelle Morrison
8461 27th St.
San Fransisco, CA 80667

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Mannix

Welcome!

Dear Mannix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Mannix Jensen
7979 Pitkin St.
San Diego, CA 81560

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Chadwick

Welcome!

Dear Chadwick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Chadwick Waters
489 Lois Ave Ap #386
San Diego, CA 77124

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Francesca

Welcome!

Dear Francesca,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Francesca Berry
P.O. Box 970
Oakland, CA 84419

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Gil

Welcome!

Dear Gil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gil Garza
2024 Brighton Avenue
San Luis Obispo, CA 60615

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Adara

Welcome!

Dear Adara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Adara Kelley
9157 Sherman Avenue
San Fransisco, CA 29129

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Wallace

Welcome!

Dear Wallace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wallace Hubbard
6848 74th Ave Ap #540
Anaheim, CA 67577

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Kennan

Welcome!

Dear Kennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kennan Hendrix
5488 91st St. Ap #666
San Jose, CA 40156

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Quinn

Welcome!

Dear Quinn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quinn Middleton
5550 Troutman Av. Ap #453
Rancho Cucamonga, CA 17026

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Sierra

Welcome!

Dear Sierra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Sierra Finch
9159 Coney Ave Ap #481
Sacramento, CA 76446

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Maisie

Welcome!

Dear Maisie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Maisie Kent
8618 10th Rd.
San Diego, CA 73650

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jaden

Welcome!

Dear Jaden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jaden Cleveland
P.O. Box 131
Anaheim, CA 39515

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Bradley

Welcome!

Dear Bradley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Bradley Greene
2805 Beard Avenue
Los Angeles, CA 154

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Iliana

Welcome!

Dear Iliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Iliana Reilly
1283 40th St.
Oakland, CA 91481

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Dorothy

Welcome!

Dear Dorothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Dorothy Olson
2159 57th Rd.
Santa Ana, CA 3844

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Cassady

Welcome!

Dear Cassady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Cassady Kemp
4304 Commercial Street
Bakersfield, CA 19475

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Wallace

Welcome!

Dear Wallace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Wallace Hendricks
1929 Marlborough Rd.
Bakersfield, CA 66395

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Lee Larson
8016 Fleet Street
San Fransisco, CA 5069

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Yvette

Welcome!

Dear Yvette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Yvette Mckenzie
273 Knapp Av. Ap #926
Oakland, CA 21211

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Yvonne

Welcome!

Dear Yvonne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Yvonne Foreman
3500 52nd Avenue Ap #382
San Diego, CA 61125

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Elmo

Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Elmo Oneil
9885 Brighton St.
Bakersfield, CA 96598

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Murphy

Welcome!

Dear Murphy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Murphy Decker
8752 Chester St.
Long Beach, CA 41009

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rina

Welcome!

Dear Rina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rina Lucas
8802 Washington Rd.
Anaheim, CA 85892

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Quon

Welcome!

Dear Quon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Quon Mcmillan
8555 40th St. Ap #869
Santa Ana, CA 29389

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Caryn

Welcome!

Dear Caryn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Caryn Sampson
8952 Pierrepont Rd.
Long Beach, CA 18124

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Harding

Welcome!

Dear Harding,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Harding Norman
4696 Jerome Av. Ap #900
Long Beach, CA 81123

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Acton

Welcome!

Dear Acton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Acton Vega
8677 37th Av. Ap #124
Anaheim, CA 33726

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Quin

Welcome!

Dear Quin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Quin Marsh
9845 25th St. Ap #757
Riverside, CA 18880

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Harding

Welcome!

Dear Harding,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Harding Ruiz
7055 Bay Rd.
Long Beach, CA 35455

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cole

Welcome!

Dear Cole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Cole Johns
7987 57th Av.
Los Angeles, CA 96109

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Daryl

Welcome!

Dear Daryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Daryl Vincent
3165 8th Avenue Ap #148
San Luis Obispo, CA 41080

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Simon

Welcome!

Dear Simon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Simon Jones
3644 Lott Av.
Bakersfield, CA 98133

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Camille

Welcome!

Dear Camille,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Camille Avila
4670 Macdougal Street
San Fransisco, CA 51502

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jessamine

Welcome!

Dear Jessamine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jessamine Mcgowan
P.O. Box 324
Los Angeles, CA 81317

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Wanda

Welcome!

Dear Wanda,

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Wanda Daugherty
9526 Jackson Road
Long Beach, CA 71101

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Kasper Roman
5615 Avenue Ave
Los Angeles, CA 11441

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kelly

Welcome!

Dear Kelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kelly Reese
2464 Brighton St. Ap #192
Long Beach, CA 94902

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Thane

Welcome!

Dear Thane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Thane Bryant
5420 Empire St.
San Diego, CA 16818

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Reese

Welcome!

Dear Reese,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Reese Harrell
1926 10th Avenue Ap #279
San Diego, CA 17691

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Aspen

Welcome!

Dear Aspen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Aspen Chavez
5055 Paerdegat Road Ap #723
Fresno, CA 49779

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Elliott

Welcome!

Dear Elliott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Elliott York
2869 Franklin Road
Bakersfield, CA 25639

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Margaret

Welcome!

Dear Margaret,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Margaret Gamble
9260 15th Avenue Ap #257
Rancho Cucamonga, CA 40295

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Zachary

Welcome!

Dear Zachary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Zachary Strong
2779 Columbia Ave
San Fransisco, CA 58045

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nina

Welcome!

Dear Nina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nina Wiley
P.O. Box 794
Sacramento, CA 54510

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lucas

Welcome!

Dear Lucas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lucas Huffman
P.O. Box 543
San Luis Obispo, CA 39199

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Blake

Welcome!

Dear Blake,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Blake Talley
9714 3rd St.
San Diego, CA 20175

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kristen

Welcome!

Dear Kristen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kristen Franco
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San Jose, CA 90525

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Xandra

Welcome!

Dear Xandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Xandra Humphrey
P.O. Box 387
San Diego, CA 82419

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Oprah

Welcome!

Dear Oprah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Oprah Compton
2035 Tennis Rd.
Fresno, CA 162

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Salvador

Welcome!

Dear Salvador,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Salvador Wilkerson
P.O. Box 185
Fresno, CA 95166

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Evan

Welcome!

Dear Evan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Platinum Member

Evan Burke
6063 Brown Rd.
Santa Ana, CA 96925

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jorden

Welcome!

Dear Jorden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jorden Adkins
1900 44th Road Ap #715
Rancho Cucamonga, CA 29147

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Gay

Welcome!

Dear Gay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Gay Skinner
9625 Flatbush St. Ap #827
Oakland, CA 65211

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Teegan

Welcome!

Dear Teegan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Teegan Chan
P.O. Box 381
San Fransisco, CA 58806

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Yoshio

Welcome!

Dear Yoshio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Yoshio Francis
P.O. Box 190
Long Beach, CA 80749

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Tiger

Welcome!

Dear Tiger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Tiger Sharpe
P.O. Box 111
San Jose, CA 7846

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Vanna

Welcome!

Dear Vanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Vanna Morin
3230 Fane St. Ap #157
Bakersfield, CA 59532

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Jared

Welcome!

Dear Jared,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jared Bender
8925 Bay St. Ap #842
Bakersfield, CA 29651

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Sacha

Welcome!

Dear Sacha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Sacha Shaw
7437 92nd St.
Anaheim, CA 86972

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Slade

Welcome!

Dear Slade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Slade Bright
P.O. Box 711
Santa Ana, CA 61660

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Aline

Welcome!

Dear Aline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Aline Henson
P.O. Box 367
Anaheim, CA 53281

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Sheila

Welcome!

Dear Sheila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sheila Harrington
4259 7th Street
Riverside, CA 44897

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Yoko

Welcome!

Dear Yoko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Yoko Rutledge
8525 Lafayette Street
Bakersfield, CA 27364

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Miriam

Welcome!

Dear Miriam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Miriam Payne
116 Revere Rd.
San Fransisco, CA 82908

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Theodore

Welcome!

Dear Theodore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Theodore Kelley
P.O. Box 274
Riverside, CA 68591

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dai

Welcome!

Dear Dai,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Dai Farley
4700 Louis Av. Ap #471
Long Beach, CA 74985

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Bo

Welcome!

Dear Bo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Bo Bradshaw
914 Bay Avenue
Oakland, CA 8353

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Holmes

Welcome!

Dear Holmes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Holmes Bowman
6524 Aviation Av.
Rancho Cucamonga, CA 49461

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dean

Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dean Craft
7217 Hook Ave
Anaheim, CA 45465

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Mona

Welcome!

Dear Mona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Mona Whitney
195 Brighton Rd. Ap #797
San Diego, CA 55710

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PAIRED BEST WITH: White Wine

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1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Alika

Welcome!

Dear Alika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Alika Rosales
7669 Ellery Street Ap #109
Santa Ana, CA 81114

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Hayes

Welcome!

Dear Hayes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Hayes Whitney
7379 Emerson Street
Fresno, CA 95514

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Nissim

Welcome!

Dear Nissim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Nissim Nixon
P.O. Box 638
Sacramento, CA 57930

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Megan

Welcome!

Dear Megan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Megan Berry
8303 Woodhull Rd.
Long Beach, CA 80676

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Xaviera

Welcome!

Dear Xaviera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Xaviera Sutton
9735 Riverdale Road Ap #978
Fresno, CA 18391

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1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Bernard

Welcome!

Dear Bernard,

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Prepared especially for Gold Member

Bernard Combs
8193 Elliott Street Ap #887
Anaheim, CA 84760

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PAIRED BEST WITH: Red Wine

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1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Keefe

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3412

Welcome!

Dear Keefe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Keefe Petty
9203 Emerson St.
Sacramento, CA 18630

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kylan

Welcome!

Dear Kylan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kylan Walton
4969 Portal Ave
Bakersfield, CA 86269

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Athena

Welcome!

Dear Athena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Athena Dillon
P.O. Box 464
San Luis Obispo, CA 8353

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kevyn

Welcome!

Dear Kevyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Kevyn Walton
278 Louis Av.
Rancho Cucamonga, CA 62488

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tashya

Welcome!

Dear Tashya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Tashya Nunez
6662 Homecrest Rd.
Riverside, CA 14042

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Robin

Welcome!

Dear Robin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Robin Mathis
2408 79th St.
Riverside, CA 9709

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Aimee

Welcome!

Dear Aimee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Aimee Vinson
6424 Berry Rd.
San Diego, CA 45484

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lee Rocha
P.O. Box 457
Los Angeles, CA 11300

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Walter

Welcome!

Dear Walter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Walter Caldwell
5488 Brighton Road
Long Beach, CA 46280

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Colin

Welcome!

Dear Colin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Colin Hanson
8620 Dyke St. Ap #259
Rancho Cucamonga, CA 53294

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Ori

Welcome!

Dear Ori,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Ori Frye
9698 Story St.
Anaheim, CA 30591

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Olympia

Welcome!

Dear Olympia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Olympia Terrell
9939 Richmond Road Ap #160
San Jose, CA 28408

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Burton

Welcome!

Dear Burton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Burton Burton
P.O. Box 818
Rancho Cucamonga, CA 20434

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Herman

Welcome!

Dear Herman,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Herman Delacruz
814 Colonial Street Ap #247
Oakland, CA 8937

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ray

Welcome!

Dear Ray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Ray Shepard
P.O. Box 374
San Fransisco, CA 86069

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Recipe

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INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Venus

Welcome!

Dear Venus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Venus Lowe
6861 Kent Rd.
Santa Ana, CA 17740

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¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Tallulah

Welcome!

Dear Tallulah,

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tallulah Silva
P.O. Box 389
Long Beach, CA 44218

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Hadassah

Welcome!

Dear Hadassah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Hadassah Good
3000 Pence Ave Ap #933
Fresno, CA 3639

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Benjamin

Welcome!

Dear Benjamin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Benjamin Strong
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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Austin

Welcome!

Dear Austin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Austin Andrews
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Alana

Welcome!

Dear Alana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Alana Good
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Beau

Welcome!

Dear Beau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Beau Romero
1531 3rd Rd.
Riverside, CA 18542

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Ginger

Welcome!

Dear Ginger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Ginger Turner
4463 Russell Av.
Riverside, CA 33200

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Candace

Welcome!

Dear Candace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Candace Lester
1992 Brighton Rd. Ap #788
San Diego, CA 97756

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Tatum

Welcome!

Dear Tatum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Tatum Irwin
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Ezekiel

Welcome!

Dear Ezekiel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ezekiel Buckley
P.O. Box 402
Rancho Cucamonga, CA 8395

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Joel Singleton
P.O. Box 725
San Fransisco, CA 45192

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Indigo

Welcome!

Dear Indigo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Indigo Black
P.O. Box 927
Riverside, CA 70083

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Lani

Welcome!

Dear Lani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lani Peterson
1040 Branton Road
Bakersfield, CA 93819

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Quamar

Welcome!

Dear Quamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Quamar Stanton
7257 Hooper Street
San Jose, CA 39293

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Wylie

Welcome!

Dear Wylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Wylie Fuentes
P.O. Box 766
Long Beach, CA 82629

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Uta

Welcome!

Dear Uta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Uta Hale
2162 Provost St.
San Jose, CA 21163

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lee Lawrence
8002 46th Road Ap #195
Sacramento, CA 78564

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Laurel

Welcome!

Dear Laurel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Laurel Saunders
9446 Ross Ave
San Fransisco, CA 48666

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Jamalia

Welcome!

Dear Jamalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jamalia Lester
7330 67th Avenue
San Jose, CA 60689

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Xaviera

Welcome!

Dear Xaviera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Xaviera Day
4049 Sloan St. Ap #733
Oakland, CA 18345

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome August

Welcome!

Dear August,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

August Steele
1939 8th Street
Oakland, CA 36150

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Xanthus

Welcome!

Dear Xanthus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Xanthus Sweet
1580 19th Street Ap #232
Santa Ana, CA 90962

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jordan

Welcome!

Dear Jordan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Jordan Burns
9868 Martense Road Ap #172
Long Beach, CA 32072

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Gareth

Welcome!

Dear Gareth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Gareth Riggs
1250 Varick Avenue Ap #419
Rancho Cucamonga, CA 75151

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Chandler

Welcome!

Dear Chandler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Chandler Walker
3662 3rd Avenue
Oakland, CA 65730

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nathan

Welcome!

Dear Nathan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nathan Stanley
2113 10th Rd.
San Luis Obispo, CA 52156

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Judah

Welcome!

Dear Judah,

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Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Judah English
P.O. Box 418
Fresno, CA 19022

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Clementine

Welcome!

Dear Clementine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Clementine Marks
1530 16th Rd.
Rancho Cucamonga, CA 77216

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Leroy

Welcome!

Dear Leroy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Leroy Patrick
8596 20th St.
Long Beach, CA 56727

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Denise

Welcome!

Dear Denise,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Denise Lynch
4589 4th Av.
Oakland, CA 33994

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Galvin

Welcome!

Dear Galvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Galvin Moon
613 84th St. Ap #660
Sacramento, CA 84983

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Abel

Welcome!

Dear Abel,

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Prepared especially for Gold Member

Abel Owens
P.O. Box 595
Sacramento, CA 37940

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Raja

Welcome!

Dear Raja,

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Prepared especially for Gold Member

Raja Oneill
6473 Beacon Av. Ap #541
Fresno, CA 32391

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Chadwick

Welcome!

Dear Chadwick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Chadwick Duncan
9483 3rd Rd.
San Jose, CA 31065

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Tyrone

Welcome!

Dear Tyrone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tyrone Weiss
2558 Lee Rd. Ap #720
Los Angeles, CA 61622

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Jade

Welcome!

Dear Jade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jade Nunez
9736 Forest Ave Ap #464
Bakersfield, CA 61597

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Taylor

Welcome!

Dear Taylor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Taylor Bullock
P.O. Box 234
Anaheim, CA 69261

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Coby

Welcome!

Dear Coby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Coby Forbes
4313 Cameron Rd.
Anaheim, CA 56540

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Jessamine

Welcome!

Dear Jessamine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jessamine Riddle
P.O. Box 247
Anaheim, CA 40391

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Joel Mejia
3860 Livingston Rd.
Anaheim, CA 52141

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Recipe

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PAIRED BEST WITH: White Wine

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2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Lani

Welcome!

Dear Lani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lani Beck
3333 Nixon Street
Los Angeles, CA 15269

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Blaze Chang
9372 Sea Street Ap #237
Riverside, CA 57357

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2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Yasir

Welcome!

Dear Yasir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Yasir Mcmahon
5525 Fenimore Av.
San Fransisco, CA 82555

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Quamar

Welcome!

Dear Quamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Quamar Sexton
9241 Neck Road
Long Beach, CA 17960

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Chase

Welcome!

Dear Chase,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Chase Fox
3791 Beekman Street
San Fransisco, CA 3154

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Flynn

Welcome!

Dear Flynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Flynn Leach
P.O. Box 985
Fresno, CA 8174

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Travis

Welcome!

Dear Travis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Travis Donovan
7796 Oakland Road Ap #612
Riverside, CA 64994

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Paloma

Welcome!

Dear Paloma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Paloma Pollard
3998 Ocean Rd.
Los Angeles, CA 37470

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Destiny

Welcome!

Dear Destiny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Destiny Delacruz
715 Jackson Road Ap #493
Santa Ana, CA 67551

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hedy

Welcome!

Dear Hedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hedy Herrera
P.O. Box 597
Rancho Cucamonga, CA 61464

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Emerald

Welcome!

Dear Emerald,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Emerald Woodward
6668 Ainslie Rd.
San Fransisco, CA 91883

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ray

Welcome!

Dear Ray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Platinum Member

Ray Steele
7520 Joval Ave
Oakland, CA 51692

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Michael

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3480

Welcome!

Dear Michael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Michael Lucas
676 Banner Rd.
Long Beach, CA 1351

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Benedict

Welcome!

Dear Benedict,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Benedict Guy
2006 Greene Avenue
San Diego, CA 87592

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Isaiah

Welcome!

Dear Isaiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Isaiah Campbell
5484 Virginia Av.
Oakland, CA 65777

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Rahim

Welcome!

Dear Rahim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rahim Sweeney
P.O. Box 410
Anaheim, CA 35814

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kessie

Welcome!

Dear Kessie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kessie Summers
P.O. Box 584
Oakland, CA 75009

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Anthony

Welcome!

Dear Anthony,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Anthony Little
1535 Parkville Street
San Jose, CA 32562

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Kaseem

Welcome!

Dear Kaseem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kaseem Cervantes
9898 Maple St. Ap #234
Riverside, CA 35803

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Amelia

Welcome!

Dear Amelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Amelia Spears
6695 Spencer St.
Oakland, CA 30683

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Rahim

Welcome!

Dear Rahim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Rahim Michael
8474 Gunnison St.
San Jose, CA 76138

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lucian

Welcome!

Dear Lucian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lucian Roberson
3225 Seaview Ave Ap #606
Long Beach, CA 64719

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Sawyer

Welcome!

Dear Sawyer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Sawyer Armstrong
2485 Engert Rd.
San Jose, CA 77283

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Leila

Welcome!

Dear Leila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Leila Marsh
8948 Kensington Rd.
Riverside, CA 78584

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Pandora

Welcome!

Dear Pandora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Pandora Coffey
6926 19th Av.
San Luis Obispo, CA 7244

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Whilemina

Welcome!

Dear Whilemina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Whilemina Franklin
8284 Hazel Ave
Los Angeles, CA 65659

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Forrest

Welcome!

Dear Forrest,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Forrest Langley
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Anaheim, CA 5825

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Merrill

Welcome!

Dear Merrill,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Merrill Hickman
P.O. Box 825
Los Angeles, CA 45677

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Christen

Welcome!

Dear Christen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Christen Delacruz
2128 Batchelder Avenue
Los Angeles, CA 3604

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Driscoll

Welcome!

Dear Driscoll,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Driscoll Greer
P.O. Box 881
San Jose, CA 56612

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Zephania

Welcome!

Dear Zephania,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Zephania Le
P.O. Box 374
San Fransisco, CA 44856

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Brynn

Welcome!

Dear Brynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Brynn Salazar
1402 Walton Av.
Bakersfield, CA 34792

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Nero

Welcome!

Dear Nero,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Nero Mcdonald
8650 McKibben Road
Riverside, CA 25344

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Barclay

Welcome!

Dear Barclay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Barclay Black
485 Parade St.
San Jose, CA 90345

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kim

Welcome!

Dear Kim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kim Potts
1165 Onderdonk St.
Oakland, CA 19508

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Louis

Welcome!

Dear Louis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Louis Farmer
7609 Diamond St. Ap #138
Oakland, CA 79072

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Chandler

Welcome!

Dear Chandler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Chandler Guthrie
5246 Warren Ave
San Fransisco, CA 61870

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Lester

Welcome!

Dear Lester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lester Phillips
P.O. Box 339
Long Beach, CA 32228

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jada

Welcome!

Dear Jada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jada Humphrey
P.O. Box 829
Anaheim, CA 63147

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Recipe

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PAIRED BEST WITH: White Wine

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1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Armand

Welcome!

Dear Armand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Armand Rose
4053 71st St.
Rancho Cucamonga, CA 96769

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Liberty

Welcome!

Dear Liberty,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Liberty Myers
714 Brighton Street Ap #461
Anaheim, CA 34622

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Oliver

Welcome!

Dear Oliver,

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Oliver Manning
7432 Woodruff Av.
Anaheim, CA 54142

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Recipe

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PAIRED BEST WITH: Red Wine

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2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Carly

Welcome!

Dear Carly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Carly Vinson
1472 Adams Rd.
Santa Ana, CA 63890

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Kameko

Welcome!

Dear Kameko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kameko Howard
P.O. Box 989
Sacramento, CA 34740

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ezra

Welcome!

Dear Ezra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ezra Rivers
1570 4th Street Ap #598
Santa Ana, CA 14115

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Felix

Welcome!

Dear Felix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Felix Vazquez
3797 Tapscott Road
Oakland, CA 43442

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Finn

Welcome!

Dear Finn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Finn Garcia
P.O. Box 122
San Diego, CA 88795

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kiara

Welcome!

Dear Kiara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kiara Sykes
P.O. Box 749
Riverside, CA 4580

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Jarrod Kaufman
9721 Glen Avenue
Fresno, CA 59933

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ira

Welcome!

Dear Ira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Ira Snyder
8914 Perri Rd.
San Jose, CA 31318

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kyle

Welcome!

Dear Kyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Kyle Lindsay
6606 Havens St.
San Fransisco, CA 88380

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Raja

Welcome!

Dear Raja,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Raja Kirk
3389 National Ave
Bakersfield, CA 50593

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ignatius

Welcome!

Dear Ignatius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ignatius Spence
7841 Chester St. Ap #828
San Diego, CA 86066

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ann

Welcome!

Dear Ann,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Ann Orr
P.O. Box 299
Fresno, CA 23620

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Finn

Welcome!

Dear Finn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Finn Douglas
2839 Strauss Rd. Ap #432
Bakersfield, CA 30140

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Len

Welcome!

Dear Len,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Len Robbins
8018 Berriman Rd. Ap #296
Riverside, CA 57618

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Serena

Welcome!

Dear Serena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Serena Decker
1534 Morton Rd.
Rancho Cucamonga, CA 34457

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Nola

Welcome!

Dear Nola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Nola Haynes
9034 Rogers Rd. Ap #858
San Jose, CA 79623

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Maxwell

Welcome!

Dear Maxwell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Maxwell Mckee
P.O. Box 922
San Jose, CA 43913

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Hyatt

Welcome!

Dear Hyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Hyatt Sweet
5996 Cobek Rd.
Santa Ana, CA 72982

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Savannah

Welcome!

Dear Savannah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Savannah Rasmussen
7745 Cherry Ave
Oakland, CA 35530

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Isadora

Welcome!

Dear Isadora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Isadora Hammond
819 Gunther Road
Fresno, CA 42108

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Eve

Welcome!

Dear Eve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Eve Burgess
3686 48th Ave
Anaheim, CA 34332

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kristen

Welcome!

Dear Kristen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kristen Everett
P.O. Box 769
Bakersfield, CA 4536

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Brady

Welcome!

Dear Brady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brady Larsen
1361 Gunther Road Ap #220
Oakland, CA 75815

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Dustin

Welcome!

Dear Dustin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Dustin Best
5998 Pence St.
San Fransisco, CA 23896

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Reece

Welcome!

Dear Reece,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Reece Benjamin
P.O. Box 384
Fresno, CA 66414

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Jarrod Cotton
8070 Boulevard Rd. Ap #849
San Luis Obispo, CA 3754

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Rylee

Welcome!

Dear Rylee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Rylee Harris
P.O. Box 672
Los Angeles, CA 15649

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kibo

Welcome!

Dear Kibo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kibo Burris
5299 Walworth St.
San Fransisco, CA 75775

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Allistair

Welcome!

Dear Allistair,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Allistair Conner
564 7th Street Ap #692
Sacramento, CA 76182

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Jaime Gamble
P.O. Box 456
San Luis Obispo, CA 50859

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ezra

Welcome!

Dear Ezra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Ezra Nielsen
978 School Ave Ap #557
Fresno, CA 40937

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Christopher Chaney
1724 Franklin St.
San Luis Obispo, CA 8631

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Olivia

Welcome!

Dear Olivia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Olivia Benton
6687 Adelphi Avenue
Bakersfield, CA 18441

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Clark

Welcome!

Dear Clark,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Clark Griffin
P.O. Box 578
Oakland, CA 15659

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Harrison

Welcome!

Dear Harrison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Harrison Rhodes
3843 Emerald St.
San Luis Obispo, CA 82977

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Emery

Welcome!

Dear Emery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Emery Singleton
4421 Irvington Av. Ap #131
Oakland, CA 4665

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Roary

Welcome!

Dear Roary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Roary Norman
4826 Jamaica Ave
Fresno, CA 32807

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Adam

Welcome!

Dear Adam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Adam Monroe
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San Luis Obispo, CA 78166

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Xanthus

Welcome!

Dear Xanthus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Xanthus Jenkins
7266 Centre St.
Riverside, CA 90698

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Uta

Welcome!

Dear Uta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Uta Chaney
3750 Heath St. Ap #807
San Fransisco, CA 18822

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Timothy

Welcome!

Dear Timothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Timothy Travis
P.O. Box 468
Fresno, CA 17535

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Joseph

Welcome!

Dear Joseph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Joseph Villarreal
2349 46th Ave
Los Angeles, CA 59241

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kelly

Welcome!

Dear Kelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kelly Adkins
8147 Lee Ave
Los Angeles, CA 20535

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Mufutau

Welcome!

Dear Mufutau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Mufutau Perez
P.O. Box 226
San Luis Obispo, CA 80749

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Hayden

Welcome!

Dear Hayden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Hayden Ramirez
8277 97th Rd.
Fresno, CA 70030

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Libby

Welcome!

Dear Libby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Libby Steele
7639 *s Ave
Riverside, CA 17504

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Nissim

Welcome!

Dear Nissim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Nissim Potter
P.O. Box 129
San Diego, CA 87928

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Lyle

Welcome!

Dear Lyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Lyle Ortiz
4894 Rochester Street
Rancho Cucamonga, CA 12349

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Whitney

Welcome!

Dear Whitney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Whitney Hendricks
3635 Ridge St.
Long Beach, CA 46480

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Elizabeth

Welcome!

Dear Elizabeth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Elizabeth House
7791 Ash Rd. Ap #690
San Fransisco, CA 91208

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Boris

Welcome!

Dear Boris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Boris Ramos
562 Paerdegat Av.
Bakersfield, CA 1680

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Carson

Welcome!

Dear Carson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Carson Vinson
P.O. Box 421
Anaheim, CA 48819

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Isaac

Welcome!

Dear Isaac,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Isaac Buckley
7305 Washington Av.
Riverside, CA 10227

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome William

Welcome!

Dear William,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

William Ward
6067 Brighton Av.
San Fransisco, CA 441

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Clementine

Welcome!

Dear Clementine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Clementine Bradshaw
1818 Kay Avenue
Santa Ana, CA 49433

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ali

Welcome!

Dear Ali,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Ali Powell
411 29th Rd.
Long Beach, CA 12499

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Quincy

Welcome!

Dear Quincy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Quincy Hogan
P.O. Box 998
Long Beach, CA 13409

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dante

Welcome!

Dear Dante,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Dante Roach
9969 Avenue Rd. Ap #468
Santa Ana, CA 95355

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ryder

Welcome!

Dear Ryder,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Ryder Holden
6287 11th St.
San Fransisco, CA 23988

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Kenyon

Welcome!

Dear Kenyon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kenyon Melendez
P.O. Box 334
Riverside, CA 90902

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Idona

Welcome!

Dear Idona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Idona Wyatt
996 11th Rd.
Sacramento, CA 14143

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Thane

Welcome!

Dear Thane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Thane Cunningham
P.O. Box 528
Riverside, CA 82891

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Seth

Welcome!

Dear Seth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Seth Coffey
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Santa Ana, CA 92570

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Ferris

Welcome!

Dear Ferris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ferris Carroll
770 Eldert St.
Sacramento, CA 54176

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Nero

Welcome!

Dear Nero,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Nero Montgomery
270 Campus Street Ap #399
Bakersfield, CA 68511

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Porter

Welcome!

Dear Porter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Porter Kline
2265 Glenwood Rd. Ap #297
Fresno, CA 80892

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Preston

Welcome!

Dear Preston,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Preston Bell
P.O. Box 137
Riverside, CA 97210

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Oscar

Welcome!

Dear Oscar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Oscar Mccoy
2253 Essex Av. Ap #361
Los Angeles, CA 5088

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Unity

Welcome!

Dear Unity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Unity Hayes
P.O. Box 835
Sacramento, CA 8432

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Byron

Welcome!

Dear Byron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Byron Fitzgerald
4660 Gunnison Street Ap #128
Santa Ana, CA 17325

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Naida

Welcome!

Dear Naida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Naida Dickson
8433 Flatlands Street
Anaheim, CA 37096

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Boris

Welcome!

Dear Boris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Boris Booth
2799 Halsey St.
San Diego, CA 62438

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome William

Welcome!

Dear William,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

William Maxwell
1448 17th Av. Ap #878
Oakland, CA 97169

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Yetta

Welcome!

Dear Yetta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Yetta Matthews
4440 Nassau Ave
Oakland, CA 85754

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Benedict

Welcome!

Dear Benedict,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Benedict Tillman
P.O. Box 316
San Jose, CA 88980

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Summer

Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Summer Horne
P.O. Box 592
San Jose, CA 80861

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jade

Welcome!

Dear Jade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jade Blake
6007 Washington St.
San Fransisco, CA 35162

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Elmo

Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Elmo Hardin
482 Village Ave
Santa Ana, CA 19672

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Cheryl

Welcome!

Dear Cheryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cheryl Villarreal
P.O. Box 553
Long Beach, CA 58341

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Joseph

Welcome!

Dear Joseph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Joseph Burns
P.O. Box 122
Oakland, CA 95672

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jemima

Welcome!

Dear Jemima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Jemima Reed
958 Autumn Rd. Ap #709
Long Beach, CA 65314

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Joshua

Welcome!

Dear Joshua,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Joshua Donovan
8322 Fenimore Av.
Bakersfield, CA 24693

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Evan

Welcome!

Dear Evan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Evan Frazier
311 22nd St. Ap #666
Long Beach, CA 9835

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Omar

Welcome!

Dear Omar,

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Napa Valley

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Prepared especially for Platinum Member

Omar Camacho
P.O. Box 454
Santa Ana, CA 45091

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Denton

Welcome!

Dear Denton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Denton Beard
4643 Van Street
San Fransisco, CA 86846

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Wing

Welcome!

Dear Wing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Wing Romero
773 Highlawn Av.
Oakland, CA 20916

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Acton

Welcome!

Dear Acton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Acton Bruce
3922 Pearl Road
San Jose, CA 49186

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Fatima Simon
911 Kingston Av. Ap #436
San Luis Obispo, CA 27118

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome India

Welcome!

Dear India,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

India Kim
P.O. Box 450
Sacramento, CA 15176

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Evan

Welcome!

Dear Evan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Evan Petersen
P.O. Box 388
Fresno, CA 29915

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Tiger

Welcome!

Dear Tiger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tiger Lara
8777 38th St.
San Jose, CA 56393

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Valentine

Welcome!

Dear Valentine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Valentine Knapp
9086 Cortelyou St. Ap #623
Anaheim, CA 53062

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hoyt

Welcome!

Dear Hoyt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Hoyt Mann
780 Heath Rd.
Los Angeles, CA 85658

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Cleo

Welcome!

Dear Cleo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cleo Barnett
3266 60th St. Ap #622
San Luis Obispo, CA 14044

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Emery

Welcome!

Dear Emery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Emery Head
7309 Gold Avenue Ap #313
Riverside, CA 95119

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Philip

Welcome!

Dear Philip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Philip Holloway
2362 Jamaica Road Ap #605
Santa Ana, CA 71997

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Josephine

Welcome!

Dear Josephine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Josephine Davidson
7740 20th Road
San Luis Obispo, CA 73128

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Desirae

Welcome!

Dear Desirae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Desirae Reilly
2935 Evergreen Av. Ap #717
Oakland, CA 39032

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Ashton

Welcome!

Dear Ashton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ashton Watson
3243 55th St. Ap #951
Long Beach, CA 37960

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Maia

Welcome!

Dear Maia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Maia Pollard
1317 4th Avenue
Oakland, CA 48831

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zelda

Welcome!

Dear Zelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Zelda Travis
1811 Newel Rd.
San Fransisco, CA 72362

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Harlan

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3611

Welcome!

Dear Harlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Harlan Marshall
3828 Garnet Ave Ap #370
Long Beach, CA 65583

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Howard

Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Howard Reid
2650 Regent Ave Ap #690
Fresno, CA 61273

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Kirk

Welcome!

Dear Kirk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kirk Olsen
P.O. Box 598
Rancho Cucamonga, CA 10260

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Guinevere

Welcome!

Dear Guinevere,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Guinevere Reese
P.O. Box 749
Bakersfield, CA 11851

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Morgan

Welcome!

Dear Morgan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Morgan Dodson
3867 40th Ave
San Diego, CA 62630

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jackson

Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Jackson Mcpherson
3951 Hewes Rd.
Sacramento, CA 58932

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Emily

Welcome!

Dear Emily,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Emily Rose
2360 Wogan Road
Sacramento, CA 60992

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Bradley

Welcome!

Dear Bradley,

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Prepared especially for Gold Member

Bradley Sandoval
P.O. Box 526
Sacramento, CA 45414

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cameron

Welcome!

Dear Cameron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Cameron Donaldson
1505 Highland Ave
San Diego, CA 36392

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jayme

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3620

Welcome!

Dear Jayme,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jayme Baird
9513 Seaview Av. Ap #125
Long Beach, CA 98501

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cheryl

Welcome!

Dear Cheryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cheryl Blair
P.O. Box 983
Fresno, CA 50548

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Inga

Welcome!

Dear Inga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Inga Phelps
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Anaheim, CA 94131

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Cade

Welcome!

Dear Cade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cade Beard
P.O. Box 926
San Jose, CA 71073

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Jarrod Rocha
4474 Cadman Rd.
San Fransisco, CA 94630

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Beau

Welcome!

Dear Beau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Beau Larsen
1524 Hamilton Avenue
Sacramento, CA 55089

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dawn

Welcome!

Dear Dawn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Dawn Dorsey
2988 Junius Av.
San Jose, CA 66588

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Charlotte

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3627

Welcome!

Dear Charlotte,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Charlotte Todd
4724 Thomas Av. Ap #990
Riverside, CA 78071

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lev

Welcome!

Dear Lev,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lev Serrano
2157 Lexington Road
Bakersfield, CA 20213

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ruth

Welcome!

Dear Ruth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ruth Hurst
7823 Seaview Street Ap #407
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Orlando

Welcome!

Dear Orlando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Orlando Brown
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San Diego, CA 77364

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jolene

Welcome!

Dear Jolene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Jolene Whitfield
P.O. Box 518
San Jose, CA 71767

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Cruz Rodriguez
P.O. Box 589
Anaheim, CA 16848

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Noble

Welcome!

Dear Noble,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Noble Garcia
P.O. Box 409
Long Beach, CA 41269

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dieter

Welcome!

Dear Dieter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Dieter Ferrell
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Los Angeles, CA 52473

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Slade

Welcome!

Dear Slade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Slade Farrell
5265 Bay Street
Rancho Cucamonga, CA 97446

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Seth

Welcome!

Dear Seth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Seth Ayers
7341 Dover Av. Ap #350
San Jose, CA 73257

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hayfa

Welcome!

Dear Hayfa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Hayfa Lloyd
3764 Love Rd.
San Fransisco, CA 58440

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Shannon

Welcome!

Dear Shannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Shannon Wilkins
P.O. Box 258
Bakersfield, CA 13429

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Orli

Welcome!

Dear Orli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Orli Parks
1499 Paerdegat Street
San Jose, CA 21668

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Priscilla

Welcome!

Dear Priscilla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Priscilla Gardner
9607 Everett Rd.
Sacramento, CA 37234

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Erasmus

Welcome!

Dear Erasmus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Erasmus Wall
2225 Parents Street
San Jose, CA 46894

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Brock

Welcome!

Dear Brock,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Brock Torres
6246 Whipple St.
Long Beach, CA 82317

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Nathaniel

Welcome!

Dear Nathaniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nathaniel Blackwell
4191 Beach Rd.
Bakersfield, CA 41720

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Xanthus

Welcome!

Dear Xanthus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Xanthus Matthews
8976 Bay Street Ap #821
Los Angeles, CA 39822

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kellie

Welcome!

Dear Kellie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Kellie Jennings
7557 Bevy Rd. Ap #425
Fresno, CA 4404

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Brenden

Welcome!

Dear Brenden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Brenden Bryan
521 Guider Road Ap #494
Los Angeles, CA 84515

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Justin French
2286 Bethel Ave
Anaheim, CA 66696

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Otto

Welcome!

Dear Otto,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Otto Mcmahon
2896 Willow St.
Bakersfield, CA 88664

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Tate

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3649

Welcome!

Dear Tate,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Tate Hudson
6260 17th Avenue Ap #746
Fresno, CA 66445

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Micah Davenport
P.O. Box 727
Riverside, CA 99255

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Chiquita

Welcome!

Dear Chiquita,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Chiquita Hernandez
4146 Ross Street
San Diego, CA 39966

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PAIRED BEST WITH: White Wine

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1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Axel

Welcome!

Dear Axel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Axel Burton
9056 Flatlands St.
Santa Ana, CA 77818

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Aidan

Welcome!

Dear Aidan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Aidan Parker
1670 Highlawn St. Ap #943
Los Angeles, CA 67212

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kevyn

Welcome!

Dear Kevyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kevyn Alexander
5597 Montrose Avenue
Sacramento, CA 51667

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brianna

Welcome!

Dear Brianna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Brianna Mercer
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Riverside, CA 98451

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Harper Wells
2708 Montgomery Avenue Ap #623
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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Kirk

Welcome!

Dear Kirk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Kirk Park
P.O. Box 951
Riverside, CA 31609

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Gannon

Welcome!

Dear Gannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Gannon Reyes
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Fresno, CA 41383

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Joseph

Welcome!

Dear Joseph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Joseph Luna
2676 Coffey Rd.
San Jose, CA 29417

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Amos

Welcome!

Dear Amos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Amos Mcmahon
5961 4 Av.
Santa Ana, CA 16782

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Magee Morrow
3851 Kingsborough Street
San Diego, CA 90619

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Abigail

Welcome!

Dear Abigail,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Abigail Guerra
8193 Classon Rd.
Bakersfield, CA 90177

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Chandler

Welcome!

Dear Chandler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Chandler Levine
3932 Kay Rd.
Oakland, CA 36251

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Price

Welcome!

Dear Price,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Price Williamson
6689 Montague Street
Riverside, CA 12833

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dustin

Welcome!

Dear Dustin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Dustin Montoya
1643 Dictum St.
Long Beach, CA 13888

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Nathan

Welcome!

Dear Nathan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Nathan Rodriquez
5248 Brighton St.
Long Beach, CA 41844

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Karina

Welcome!

Dear Karina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Karina Conrad
1265 Summit Av.
Los Angeles, CA 14781

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Seth

Welcome!

Dear Seth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Seth Cross
2668 Atkins Avenue
Sacramento, CA 24547

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kelly

Welcome!

Dear Kelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kelly Roberson
400 Palmetto St. Ap #593
Fresno, CA 69207

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Danielle

Welcome!

Dear Danielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Danielle Rice
8239 Ryerson Ave
Rancho Cucamonga, CA 69957

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Odette

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3671

Welcome!

Dear Odette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Odette Hopper
2915 Doscher Avenue Ap #478
San Luis Obispo, CA 3671

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Cairo

Welcome!

Dear Cairo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cairo Manning
6537 Lott St.
Rancho Cucamonga, CA 50531

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Leo

Welcome!

Dear Leo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leo Morris
P.O. Box 813
Anaheim, CA 72866

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Malachi

Welcome!

Dear Malachi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Malachi Crane
8829 St Avenue Ap #950
Santa Ana, CA 50476

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Cain

Welcome!

Dear Cain,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Cain Shields
7883 Lancaster Rd. Ap #752
Los Angeles, CA 68217

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Kibo

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3676

Welcome!

Dear Kibo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kibo Baldwin
6841 Newton Rd. Ap #619
Rancho Cucamonga, CA 4502

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Carly

Welcome!

Dear Carly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Carly Orr
3003 Avenue Rd.
San Diego, CA 82578

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Shay

Welcome!

Dear Shay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Shay Robertson
761 Slocum St.
Bakersfield, CA 72573

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Courtney

Welcome!

Dear Courtney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Courtney Kidd
P.O. Box 963
San Luis Obispo, CA 40568

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Ivory

Welcome!

Dear Ivory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ivory Ochoa
7612 Will St.
San Fransisco, CA 23997

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Nevada

Welcome!

Dear Nevada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Nevada Andrews
322 Bayard Road Ap #385
Santa Ana, CA 81975

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Shannon

Welcome!

Dear Shannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shannon Golden
2262 Webster St. Ap #379
Los Angeles, CA 96640

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Guy

Welcome!

Dear Guy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Guy Lowery
1271 Gem St.
Riverside, CA 92690

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Shana

Welcome!

Dear Shana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Shana Martinez
6037 Brighton Rd. Ap #150
Anaheim, CA 36825

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Joan

Welcome!

Dear Joan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Joan Newman
8560 Bayard Avenue
Los Angeles, CA 90533

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Craig

Welcome!

Dear Craig,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Craig Faulkner
3787 Cobek St.
Santa Ana, CA 41839

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bernard

Welcome!

Dear Bernard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Bernard Brown
P.O. Box 868
Riverside, CA 5047

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Veronica

Welcome!

Dear Veronica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Veronica Lowe
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Los Angeles, CA 5805

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Amber

Welcome!

Dear Amber,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Amber Ochoa
9363 89th Ave Ap #435
Los Angeles, CA 49206

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Jin

Welcome!

Dear Jin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Jin Monroe
P.O. Box 827
Oakland, CA 61517

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome April

Welcome!

Dear April,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

April Bush
6910 Remsen Rd.
Long Beach, CA 4250

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Wynter

Welcome!

Dear Wynter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Wynter Lee
1430 Caton Road
Riverside, CA 82160

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tad

Welcome!

Dear Tad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Tad Holland
2579 103rd Rd.
San Jose, CA 58746

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Nina

Welcome!

Dear Nina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nina Hartman
1267 Hook Road Ap #879
San Fransisco, CA 61706

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Alvin

Welcome!

Dear Alvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alvin Becker
5152 Avenue Rd.
San Fransisco, CA 25014

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Stuart

Welcome!

Dear Stuart,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Stuart Holcomb
2025 Butler Rd.
Riverside, CA 81573

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jessamine

Welcome!

Dear Jessamine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Jessamine Poole
P.O. Box 552
Bakersfield, CA 83496

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Upton

Welcome!

Dear Upton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Upton Joyner
4329 Huron Av. Ap #816
Santa Ana, CA 37883

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Christopher Hutchinson
6826 Vanderbilt Av.
Rancho Cucamonga, CA 32924

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Theodore

Welcome!

Dear Theodore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Theodore Robles
5088 Clove Ave
Rancho Cucamonga, CA 48715

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Lester

Welcome!

Dear Lester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Lester Christensen
P.O. Box 504
Sacramento, CA 17061

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Uriah

Welcome!

Dear Uriah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Uriah Leon
P.O. Box 402
San Luis Obispo, CA 27280

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Nelle

Welcome!

Dear Nelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Nelle Burke
P.O. Box 478
Anaheim, CA 26142

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hakeem

Welcome!

Dear Hakeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Hakeem Atkinson
1031 32nd St. Ap #424
Oakland, CA 32507

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Phelan

Welcome!

Dear Phelan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Phelan Pearson
6912 Mother Av. Ap #525
San Jose, CA 61678

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Rinah

Welcome!

Dear Rinah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Rinah Lane
P.O. Box 171
Rancho Cucamonga, CA 87742

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Angelica

Welcome!

Dear Angelica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Angelica Mullen
7372 Vanderbilt Ave
Los Angeles, CA 21892

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Odysseus

Welcome!

Dear Odysseus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Odysseus Cote
P.O. Box 565
Anaheim, CA 16508

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bethany

Welcome!

Dear Bethany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Bethany Blevins
P.O. Box 137
Fresno, CA 33920

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Robert

Welcome!

Dear Robert,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Robert Jackson
P.O. Box 869
San Luis Obispo, CA 44048

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Giacomo

Welcome!

Dear Giacomo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Giacomo Higgins
P.O. Box 368
San Fransisco, CA 28222

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Amy

Welcome!

Dear Amy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Amy Kent
9904 Jamaica Rd. Ap #722
Anaheim, CA 91635

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Devin

Welcome!

Dear Devin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Devin Kirby
P.O. Box 272
Sacramento, CA 3390

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Winifred

Welcome!

Dear Winifred,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Winifred Cote
5764 Park St.
Rancho Cucamonga, CA 51379

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Wilma

Welcome!

Dear Wilma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Wilma Daniels
7704 Montrose St.
Santa Ana, CA 22800

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Preston

Welcome!

Dear Preston,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Preston Williamson
P.O. Box 892
Rancho Cucamonga, CA 97293

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jared

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3717

Welcome!

Dear Jared,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jared Shepard
7431 Glen Avenue
Anaheim, CA 75310

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Barry

Welcome!

Dear Barry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Barry Holmes
3415 Ocean St. Ap #162
Bakersfield, CA 15983

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bernard

Welcome!

Dear Bernard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Bernard Conway
4154 1st St.
Fresno, CA 31647

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Maya

Welcome!

Dear Maya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Maya Underwood
1960 9th St. Ap #415
Rancho Cucamonga, CA 46205

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Leigh

Welcome!

Dear Leigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leigh Medina
9417 Fillmore Av. Ap #544
Oakland, CA 30054

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dominic

Welcome!

Dear Dominic,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Dominic Chan
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San Fransisco, CA 58830

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Joshua

Welcome!

Dear Joshua,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Joshua Burton
5632 Beacon Street Ap #736
San Luis Obispo, CA 13632

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Samantha

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3724

Welcome!

Dear Samantha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Samantha Mccormick
7787 Sheepshead Street Ap #147
Oakland, CA 89723

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Charlotte

Welcome!

Dear Charlotte,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Charlotte Gibbs
6926 Berriman St.
Los Angeles, CA 39673

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Brennan

Welcome!

Dear Brennan,

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Prepared especially for Silver Member

Brennan Beach
P.O. Box 677
San Fransisco, CA 19989

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kellie

Welcome!

Dear Kellie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kellie Foreman
913 Bayview Rd.
San Diego, CA 1111

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jolene

Welcome!

Dear Jolene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Jolene Alston
1274 Brighton Road
San Diego, CA 403

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Gage

Welcome!

Dear Gage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Gage Cardenas
3318 Prospect Street
Riverside, CA 3106

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Tara

Welcome!

Dear Tara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Tara Stokes
P.O. Box 855
San Fransisco, CA 89965

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hunter

Welcome!

Dear Hunter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hunter Blankenship
P.O. Box 815
Oakland, CA 52244

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Nash

Welcome!

Dear Nash,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nash Kelly
3646 Albany Rd.
San Jose, CA 63507

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Ursa

Welcome!

Dear Ursa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ursa Barlow
2514 Tiffany Av.
San Fransisco, CA 10832

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Isabella

Welcome!

Dear Isabella,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Isabella Burt
1218 Oliver St.
Los Angeles, CA 2734

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Tucker

Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Tucker Mullins
4752 Aitken St. Ap #995
Rancho Cucamonga, CA 13345

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Allegra

Welcome!

Dear Allegra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Allegra Stevens
4237 Columbia Rd. Ap #668
Oakland, CA 84792

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dale

Welcome!

Dear Dale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dale Collins
5023 Jefferson Ave
Fresno, CA 70837

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Knox

Welcome!

Dear Knox,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Knox Jacobs
P.O. Box 798
Oakland, CA 94149

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Demetrius

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Demetrius Shelton
654 Paerdegat Rd.
Anaheim, CA 24194

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Jakeem

Welcome!

Dear Jakeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Jakeem Ford
998 Montgomery Road
Riverside, CA 18627

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Arden

Welcome!

Dear Arden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Arden Spence
6447 Ide Rd.
San Diego, CA 56245

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cameron

Welcome!

Dear Cameron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Cameron Gutierrez
938 7th St. Ap #569
Oakland, CA 62223

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brenda

Welcome!

Dear Brenda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Brenda Vaughn
P.O. Box 172
San Fransisco, CA 32265

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cally

Welcome!

Dear Cally,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cally Oneill
4764 Sharon Rd.
Oakland, CA 26431

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Macon Nolan
P.O. Box 222
Sacramento, CA 61002

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Chloe

Welcome!

Dear Chloe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Chloe Woodward
P.O. Box 738
Riverside, CA 30549

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Risa

Welcome!

Dear Risa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Risa Gaines
6272 Court Rd.
Bakersfield, CA 99509

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Rhea

Welcome!

Dear Rhea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rhea Mathews
P.O. Box 903
Fresno, CA 91717

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Elaine

Welcome!

Dear Elaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Elaine Page
8136 Victor Rd.
San Jose, CA 26318

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Mason

Welcome!

Dear Mason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Mason Velazquez
3162 Hillel Rd. Ap #427
Fresno, CA 12762

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Helen

Welcome!

Dear Helen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Helen Sykes
6840 Fanchon St.
San Jose, CA 23473

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Hayley

Welcome!

Dear Hayley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hayley English
3754 Brighton Av.
Anaheim, CA 43897

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Isabelle

Welcome!

Dear Isabelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Isabelle Dickerson
1738 Linden Ave
Bakersfield, CA 52269

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tara

Welcome!

Dear Tara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Tara Joyner
1584 Washington St.
San Diego, CA 49148

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jessica

Welcome!

Dear Jessica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Jessica Wyatt
5086 Avenue Road
Bakersfield, CA 65076

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Kareem Mathis
P.O. Box 573
Long Beach, CA 24941

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Idola

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3757

Welcome!

Dear Idola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Idola Koch
3775 Belmont St.
Rancho Cucamonga, CA 73481

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jenette

Welcome!

Dear Jenette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jenette Potter
3319 Tehama Avenue Ap #277
San Luis Obispo, CA 79450

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Marcia

Welcome!

Dear Marcia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Marcia Holcomb
P.O. Box 783
Sacramento, CA 75457

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Omar

Welcome!

Dear Omar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Omar Duran
6509 Vanderbilt Ave
Bakersfield, CA 89553

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Shea

Welcome!

Dear Shea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Shea Hurst
P.O. Box 679
Anaheim, CA 25615

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tamara

Welcome!

Dear Tamara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Tamara Gould
4727 73rd Street Ap #945
Los Angeles, CA 57400

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jelani

Welcome!

Dear Jelani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Jelani Avery
9179 Bay Rd. Ap #226
Oakland, CA 34343

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Eric

Welcome!

Dear Eric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Eric Mcleod
4917 Interborough Ave Ap #857
Sacramento, CA 7961

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Serena

Welcome!

Dear Serena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Serena Ramsey
2364 Stillwell Road
San Luis Obispo, CA 61139

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kenneth

Welcome!

Dear Kenneth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Kenneth Doyle
8586 Sigourney St.
Long Beach, CA 61980

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mechelle Chen
P.O. Box 476
San Jose, CA 93677

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Welcome Quentin

Welcome!

Dear Quentin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Quentin Kaufman
9903 15th St. Ap #231
Riverside, CA 16020

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Ramona

Welcome!

Dear Ramona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ramona Slater
349 Delmonico Rd.
San Diego, CA 70965

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Grant

Welcome!

Dear Grant,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Grant Bender
5936 Suydam St.
Riverside, CA 3852

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Darius

Welcome!

Dear Darius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Darius Kline
P.O. Box 859
San Luis Obispo, CA 13664

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Fletcher

Welcome!

Dear Fletcher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fletcher Dean
529 50th Street
Sacramento, CA 98973

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Elliott

Welcome!

Dear Elliott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Elliott Spencer
4997 Chester Road
Long Beach, CA 18155

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ulric

Welcome!

Dear Ulric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ulric Reeves
3066 15th Road
Santa Ana, CA 27876

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Clarke

Welcome!

Dear Clarke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Clarke Hobbs
8536 Sutton Street Ap #306
San Luis Obispo, CA 97016

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Riley

Welcome!

Dear Riley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Riley Sheppard
2086 Skidmore Av. Ap #547
San Luis Obispo, CA 54194

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Florence

Welcome!

Dear Florence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Florence Velazquez
9564 Elm Avenue Ap #638
Long Beach, CA 75961

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Iris

Welcome!

Dear Iris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Iris Drake
6996 Bayview Rd. Ap #518
Long Beach, CA 6858

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Timothy

Welcome!

Dear Timothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Timothy Morales
7708 Bayview Avenue Ap #966
Sacramento, CA 2291

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Audrey

Welcome!

Dear Audrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Audrey Finch
1618 Hoyt Ave
Fresno, CA 63412

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Gray

Welcome!

Dear Gray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gray Bernard
4263 83rd Av.
San Luis Obispo, CA 36686

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Kareem Little
7019 Townsend Street
Rancho Cucamonga, CA 96138

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Pamela

Welcome!

Dear Pamela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Pamela Sloan
P.O. Box 477
Anaheim, CA 12229

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Ifeoma

Welcome!

Dear Ifeoma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Ifeoma Mckay
5809 3rd St.
San Jose, CA 59526

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nayda

Welcome!

Dear Nayda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nayda Guthrie
5348 4 Avenue Ap #597
Santa Ana, CA 26368

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Mallory

Welcome!

Dear Mallory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mallory Lindsey
7157 Waterbury Ave
Bakersfield, CA 36492

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Rhona

Welcome!

Dear Rhona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Rhona Hernandez
1308 Howard St.
Santa Ana, CA 81824

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ross

Welcome!

Dear Ross,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ross Strickland
P.O. Box 705
Bakersfield, CA 92477

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Imani

Welcome!

Dear Imani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Imani Webb
4460 Lloyd Avenue
Santa Ana, CA 50119

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Akeem

Welcome!

Dear Akeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Akeem Hicks
4618 Beach Street Ap #624
San Fransisco, CA 72301

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jaden

Welcome!

Dear Jaden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jaden Smith
1647 58th Ave
Bakersfield, CA 85422

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tyrone

Welcome!

Dear Tyrone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Tyrone Nelson
7630 Rock St.
San Fransisco, CA 4870

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ima

Welcome!

Dear Ima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ima Watson
8604 Madison Ave Ap #315
Riverside, CA 74539

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Destiny

Welcome!

Dear Destiny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Destiny Gross
1173 Regent Rd.
Fresno, CA 3024

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lila

Welcome!

Dear Lila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Lila Duffy
1680 St Rd.
San Luis Obispo, CA 77901

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Leo

Welcome!

Dear Leo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leo Hoover
6498 Powers Road
San Jose, CA 90773

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Illana

Welcome!

Dear Illana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Illana Adkins
230 47th Road
Los Angeles, CA 59102

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bert

Welcome!

Dear Bert,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Bert Wyatt
6750 Lois Rd.
Long Beach, CA 55878

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Walker

Welcome!

Dear Walker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Walker Ross
1596 Avenue Road
San Diego, CA 55542

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Luke

Welcome!

Dear Luke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Luke Stewart
2809 Manhattan Ave
San Luis Obispo, CA 47596

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jaime Pate
P.O. Box 595
Anaheim, CA 70545

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Adam

Welcome!

Dear Adam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Adam Owens
5351 Jude Rd.
Fresno, CA 93997

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Madison

Welcome!

Dear Madison,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Madison Buckley
1708 Bay Road
Oakland, CA 78991

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Ramona

Welcome!

Dear Ramona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ramona Bowers
2517 Victor Rd.
San Fransisco, CA 33319

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Mara

Welcome!

Dear Mara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mara Adkins
5749 Waverly St.
Long Beach, CA 65019

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Blaze Barnett
3271 Madoc Road
Fresno, CA 60293

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Omar

Welcome!

Dear Omar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Omar Burnett
9806 Garden Av.
San Fransisco, CA 28712

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Zorita

Welcome!

Dear Zorita,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Zorita Barber
4347 *s St.
Santa Ana, CA 29573

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bruno Reid
1437 Butler Street
Fresno, CA 90003

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Demetrius

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Demetrius Graham
P.O. Box 367
San Diego, CA 97944

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Oliver

Welcome!

Dear Oliver,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Oliver Hess
1866 Conduit Rd. Ap #625
Anaheim, CA 57260

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Burton

Welcome!

Dear Burton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Burton Montgomery
P.O. Box 822
Bakersfield, CA 88220

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Shannon

Welcome!

Dear Shannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shannon Bender
5899 Narrows Street Ap #883
Rancho Cucamonga, CA 2978

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Idona

Welcome!

Dear Idona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Idona Jones
P.O. Box 668
San Luis Obispo, CA 22064

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tashya

Welcome!

Dear Tashya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Tashya Russell
1621 Chauncey Road
Oakland, CA 59602

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Wylie

Welcome!

Dear Wylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Wylie Thomas
P.O. Box 498
Fresno, CA 6422

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Troy

Welcome!

Dear Troy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Troy Harvey
4272 Baltic Rd.
Oakland, CA 88639

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ria

Welcome!

Dear Ria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ria Medina
6161 Brighton Street Ap #818
Rancho Cucamonga, CA 88079

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Allistair

Welcome!

Dear Allistair,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Allistair Mays
P.O. Box 536
Bakersfield, CA 17552

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kathleen

Welcome!

Dear Kathleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kathleen Gibbs
4142 Gates Ave
Riverside, CA 88137

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Aquila Rich
6883 Mac Street Ap #129
Los Angeles, CA 96380

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Patrick

Welcome!

Dear Patrick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Patrick Sherman
923 Wyckoff Road Ap #169
Rancho Cucamonga, CA 99367

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Charlotte

Welcome!

Dear Charlotte,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Charlotte Baker
5228 Virginia St.
San Luis Obispo, CA 52166

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Mia

Welcome!

Dear Mia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Mia Foster
P.O. Box 273
Oakland, CA 6804

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alan

Welcome!

Dear Alan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Alan Hoffman
3543 96th St.
San Diego, CA 69119

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Tarik

Welcome!

Dear Tarik,

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tarik Bishop
1770 Ten Road
San Luis Obispo, CA 43909

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Gillian

Welcome!

Dear Gillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Gillian Bauer
P.O. Box 209
San Luis Obispo, CA 57859

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Conan

Welcome!

Dear Conan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Conan Haney
2055 Ebony St.
San Fransisco, CA 73934

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Neil Melendez
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Fresno, CA 24514

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Fuller

Welcome!

Dear Fuller,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Fuller Raymond
2653 Hamilton Street
San Jose, CA 51368

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hiroko

Welcome!

Dear Hiroko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Hiroko Livingston
P.O. Box 423
San Jose, CA 19444

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Rana

Welcome!

Dear Rana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rana Ratliff
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Miriam

Welcome!

Dear Miriam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Miriam Rosario
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Sacramento, CA 68484

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dennis

Welcome!

Dear Dennis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Dennis Newton
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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Kirk

Welcome!

Dear Kirk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kirk Miranda
8297 Skidmore Av.
Sacramento, CA 7991

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kathleen

Welcome!

Dear Kathleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kathleen Holman
9930 Hillel Avenue Ap #874
Bakersfield, CA 21112

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Calvin Foster
1237 Brighton Rd.
Rancho Cucamonga, CA 1350

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Hayes

Welcome!

Dear Hayes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hayes Hutchinson
6517 Front Av.
Sacramento, CA 71195

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Byron

Welcome!

Dear Byron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Byron Wheeler
8590 1st Av. Ap #710
San Jose, CA 16967

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Abigail

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3840

Welcome!

Dear Abigail,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Abigail Buckley
5173 96th Ave Ap #122
San Diego, CA 40899

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kyle

Welcome!

Dear Kyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Kyle Mcfadden
P.O. Box 903
San Jose, CA 89597

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Risa

Welcome!

Dear Risa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Risa Orr
1189 Adams Street
Los Angeles, CA 57265

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Garth

Welcome!

Dear Garth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Garth Ewing
P.O. Box 390
Riverside, CA 14769

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Elton

Welcome!

Dear Elton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Elton Baldwin
3277 Lafayette Av.
San Luis Obispo, CA 53456

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Nicole

Welcome!

Dear Nicole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Nicole Rosales
6883 Hoyts Road
Riverside, CA 92992

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ahmed

Welcome!

Dear Ahmed,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Ahmed Dunlap
575 21st Ave Ap #308
Santa Ana, CA 55904

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Acton

Welcome!

Dear Acton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Acton Stein
6098 Hegeman St. Ap #457
Oakland, CA 62812

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Alma

Welcome!

Dear Alma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Alma Crane
P.O. Box 230
San Luis Obispo, CA 12602

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Colby

Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Colby Delgado
7893 Nautilus St.
San Luis Obispo, CA 65748

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Griffin

Welcome!

Dear Griffin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Griffin Conrad
1747 Willmohr Rd.
Fresno, CA 86780

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ahmed

Welcome!

Dear Ahmed,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ahmed Erickson
8812 Lefferts Road Ap #591
Fresno, CA 79475

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Calvin Cruz
1952 Times Street
Los Angeles, CA 5797

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Virginia

Welcome!

Dear Virginia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Virginia Newton
7691 1st Rd. Ap #943
Bakersfield, CA 10252

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Octavius

Welcome!

Dear Octavius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Octavius Larson
P.O. Box 335
Sacramento, CA 47043

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Quemby

Welcome!

Dear Quemby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Quemby Rivera
4012 Avenue Av.
Santa Ana, CA 58751

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Aladdin

Welcome!

Dear Aladdin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Aladdin Mccormick
3686 2nd Street
Long Beach, CA 89083

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Melvin

Welcome!

Dear Melvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Melvin Henderson
1511 Nevins Avenue
San Diego, CA 90921

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Grady

Welcome!

Dear Grady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Grady Santana
8167 Fair Ave Ap #832
Santa Ana, CA 90501

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Deacon

Welcome!

Dear Deacon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Deacon Hutchinson
8796 Francis Ave Ap #464
Santa Ana, CA 32779

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Flynn

Welcome!

Dear Flynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Flynn Merrill
7319 Green St. Ap #506
Riverside, CA 67726

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Yardley

Welcome!

Dear Yardley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Yardley Shepard
3752 Whale Ave
Riverside, CA 65642

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lana

Welcome!

Dear Lana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lana Hudson
8819 Kaufman St. Ap #469
Los Angeles, CA 61334

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Stuart

Welcome!

Dear Stuart,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Stuart Wall
7030 Beard Ave Ap #754
Los Angeles, CA 88621

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Barry

Welcome!

Dear Barry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Barry Bridges
8392 6th Av. Ap #296
Fresno, CA 29176

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Karen

Welcome!

Dear Karen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Karen Meyer
7825 Skidmore Av.
San Jose, CA 60095

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Elmo

Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Elmo Grant
3012 Bayview Ave
Long Beach, CA 59134

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Macey

Welcome!

Dear Macey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Macey Little
919 Bancroft St. Ap #335
Long Beach, CA 17981

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tyler Bird
P.O. Box 274
Oakland, CA 17640

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Abigail

Welcome!

Dear Abigail,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Abigail Wall
8068 22nd Ave Ap #424
Riverside, CA 34848

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Nissim

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 3870

Welcome!

Dear Nissim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nissim Bartlett
6478 Union Street
Bakersfield, CA 17003

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Phillip

Welcome!

Dear Phillip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Phillip Dunlap
8761 Avenue Rd. Ap #786
Riverside, CA 20280

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tatiana

Welcome!

Dear Tatiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Tatiana Gordon
P.O. Box 804
San Jose, CA 73900

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Erin

Welcome!

Dear Erin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Erin Leach
7086 Amber Ave Ap #844
Los Angeles, CA 3446

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Shaeleigh

Welcome!

Dear Shaeleigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shaeleigh Perkins
P.O. Box 604
Long Beach, CA 16933

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Cullen

Welcome!

Dear Cullen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Cullen Carson
7822 Eyck Street
Riverside, CA 84175

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Eve

Welcome!

Dear Eve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Eve Farrell
2774 9th Street Ap #558
Santa Ana, CA 42873

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jessica

Welcome!

Dear Jessica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Jessica Sutton
4126 Riverdale Road
Rancho Cucamonga, CA 32749

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ruby

Welcome!

Dear Ruby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ruby Turner
557 Wyckoff St. Ap #416
San Jose, CA 41191

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Scarlet

Welcome!

Dear Scarlet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Scarlet Cherry
5687 Flatlands St. Ap #162
San Fransisco, CA 62508

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Bevis

Welcome!

Dear Bevis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Bevis Freeman
3197 Ford St. Ap #770
Sacramento, CA 29043

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Tatum

Welcome!

Dear Tatum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tatum Park
4937 Oakland Road
San Fransisco, CA 7912

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Theodore

Welcome!

Dear Theodore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Theodore Barker
P.O. Box 569
Long Beach, CA 73371

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Walker

Welcome!

Dear Walker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Walker Suarez
2716 9th Road Ap #691
San Fransisco, CA 52432

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jescie

Welcome!

Dear Jescie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Jescie Bowman
2979 Kenmore St.
Los Angeles, CA 90853

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Drew

Welcome!

Dear Drew,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Drew Lynn
2738 Woodhull Road Ap #274
Fresno, CA 10902

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Herman

Welcome!

Dear Herman,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Herman Lara
P.O. Box 113
Santa Ana, CA 65171

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kalia

Welcome!

Dear Kalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Kalia Powers
3441 Locust Road
Riverside, CA 81749

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Mechelle

Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Mechelle Mendoza
6266 Dodworth Avenue
Bakersfield, CA 7228

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Isabelle

Welcome!

Dear Isabelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Isabelle Hood
6600 3 Street Ap #666
Sacramento, CA 35359

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Francesca

Welcome!

Dear Francesca,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Francesca Nolan
P.O. Box 588
San Luis Obispo, CA 2032

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Whilemina

Welcome!

Dear Whilemina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Whilemina Cooper
1741 Gaylord Street Ap #998
Fresno, CA 41391

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kylynn

Welcome!

Dear Kylynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kylynn Benjamin
P.O. Box 341
San Jose, CA 19144

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jonah

Welcome!

Dear Jonah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Jonah Hebert
P.O. Box 422
Rancho Cucamonga, CA 78650

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1 tablespoon virgin olive oil	
3 large Spanish onions	
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1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ferdinand

Welcome!

Dear Ferdinand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ferdinand Coffey
P.O. Box 783
Rancho Cucamonga, CA 78485

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Chadwick

Welcome!

Dear Chadwick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Chadwick Donaldson
4206 Catherine Street
San Diego, CA 79891

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Wang Wise
P.O. Box 911
Long Beach, CA 64849

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jasper

Welcome!

Dear Jasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Jasper Buck
4804 Atlantic Road
San Diego, CA 22379

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Salt and pepper	
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VIN NOIR
Welcome Destiny

Welcome!

Dear Destiny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Destiny Strong
P.O. Box 752
San Fransisco, CA 98879

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jelani

Welcome!

Dear Jelani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jelani Moon
P.O. Box 805
Fresno, CA 9236

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Stephanie

Welcome!

Dear Stephanie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Stephanie Meyers
5151 Beach Rd.
Oakland, CA 14311

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hamilton

Welcome!

Dear Hamilton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hamilton Alston
7091 Avenue Avenue Ap #286
Fresno, CA 63709

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Brian

Welcome!

Dear Brian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Brian Brown
7781 Crooke Ave Ap #516
San Jose, CA 11616

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Silas

Welcome!

Dear Silas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Silas Langley
7611 Love Ave
Bakersfield, CA 53113

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Penelope

Welcome!

Dear Penelope,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Penelope Sullivan
P.O. Box 295
Santa Ana, CA 9921

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Trevor

Welcome!

Dear Trevor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

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Prepared especially for Gold Member

Trevor Sharpe
P.O. Box 108
San Diego, CA 97940

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Christopher Reeves
5639 Seigel Rd.
Long Beach, CA 40314

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kelsey

Welcome!

Dear Kelsey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Kelsey Evans
3606 43rd St.
Long Beach, CA 11398

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Imogene

Welcome!

Dear Imogene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Imogene Pace
P.O. Box 715
San Diego, CA 43920

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nissim

Welcome!

Dear Nissim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Nissim Ortiz
P.O. Box 450
Santa Ana, CA 17825

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Allen Wright
P.O. Box 824
Sacramento, CA 10111

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Michael

Welcome!

Dear Michael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Michael Barrera
2536 Keever Rd. Ap #429
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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Boris

Welcome!

Dear Boris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Boris Moses
5329 Kimball St.
San Diego, CA 73573

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Uta

Welcome!

Dear Uta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Uta Mccall
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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR
Welcome Jackson

Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Jackson Mccarthy
3202 Pitkin Av.
Fresno, CA 20198

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Colby

Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Colby Callahan
P.O. Box 637
Rancho Cucamonga, CA 72224

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Nelle

Welcome!

Dear Nelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Nelle Battle
3791 Interborough St.
Los Angeles, CA 82698

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Elliott

Welcome!

Dear Elliott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Elliott Carpenter
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Theodore

Welcome!

Dear Theodore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Theodore Ball
9246 Manhattan St.
Bakersfield, CA 81728

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shelby

Welcome!

Dear Shelby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Shelby Mayo
9230 Brighton Rd.
Long Beach, CA 64292

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Cyrus

Welcome!

Dear Cyrus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cyrus Brennan
9294 Marshall Avenue
Santa Ana, CA 81881

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Allen Erickson
2345 1st St. Ap #788
Riverside, CA 6982

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Blythe

Welcome!

Dear Blythe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Blythe Bauer
P.O. Box 192
Anaheim, CA 48893

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nicole

Welcome!

Dear Nicole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Nicole Foster
9297 Brunt St.
Fresno, CA 8052

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brock

Welcome!

Dear Brock,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Brock Velez
6325 Lawton Ave
San Fransisco, CA 24981

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Carter

Welcome!

Dear Carter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Carter Dunlap
1323 Stillwell St. Ap #126
Los Angeles, CA 50746

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Alice

Welcome!

Dear Alice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Alice Booker
P.O. Box 185
Anaheim, CA 63628

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Vladimir

Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Vladimir Walton
P.O. Box 492
Los Angeles, CA 98248

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Merritt

Welcome!

Dear Merritt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Merritt Stevens
215 Elm St.
San Diego, CA 77707

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lyle

Welcome!

Dear Lyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Lyle Poole
P.O. Box 393
Bakersfield, CA 47235

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Phelan

Welcome!

Dear Phelan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Phelan Monroe
P.O. Box 775
San Fransisco, CA 29929

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jameson

Welcome!

Dear Jameson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Jameson Hayes
P.O. Box 935
Bakersfield, CA 69430

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kitra

Welcome!

Dear Kitra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Kitra Romero
2391 Garden St.
Sacramento, CA 56000

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Cooper

Welcome!

Dear Cooper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Cooper Vaughan
6065 Court Rd. Ap #950
Los Angeles, CA 41975

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bruno Luna
9219 Ainslie Rd.
San Luis Obispo, CA 79056

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cow's milk/
France]

Welcome Eve

Welcome!

Dear Eve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Eve Boyd
8482 Llama Rd.
Fresno, CA 90055

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Zahir

Welcome!

Dear Zahir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zahir Duke
8602 Mill Street
San Luis Obispo, CA 39433

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cally

Welcome!

Dear Cally,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cally Guzman
9551 44th St. Ap #102
Fresno, CA 5243

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Ferdinand

Welcome!

Dear Ferdinand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Ferdinand Evans
P.O. Box 272
San Jose, CA 45765

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Duncan

Welcome!

Dear Duncan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Duncan Lott
P.O. Box 182
Anaheim, CA 84720

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Alika

Welcome!

Dear Alika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Alika Ingram
1291 Kenzie Rd. Ap #877
Los Angeles, CA 68711

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sheila

Welcome!

Dear Sheila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Sheila Tyson
7630 Penn Av.
Rancho Cucamonga, CA 90497

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Brent Walter
P.O. Box 930
San Diego, CA 79328

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rhiannon

Welcome!

Dear Rhiannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Rhiannon Mcmillan
P.O. Box 899
Santa Ana, CA 777

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Gil

Welcome!

Dear Gil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Gil Steele
7083 Roder Rd. Ap #902
Sacramento, CA 23438

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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CLUB
1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Ina

Welcome!

Dear Ina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Ina Mathews
4804 Sutter Avenue
San Jose, CA 21890

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Clare

Welcome!

Dear Clare,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Clare Ortega
700 Frank Street
San Fransisco, CA 62712

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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CLUB
1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Joy

Welcome!

Dear Joy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Joy Keller
3153 Bay Ave
Rancho Cucamonga, CA 22472

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kellie

Welcome!

Dear Kellie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Kellie Copeland
2457 Sales Street
San Luis Obispo, CA 42384

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3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ethan

Welcome!

Dear Ethan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ethan Dunn
6262 Mc Road Ap #846
Long Beach, CA 95535

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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CLUB 1992

VIN NOIR

Welcome Dante

Welcome!

Dear Dante,

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Prepared especially for Gold Member

Dante Hayden
2908 Wogan St.
San Fransisco, CA 62004

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Micah

Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Micah Galloway
P.O. Box 537
Rancho Cucamonga, CA 10371

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lionel Mendoza
1481 Kings Street
Bakersfield, CA 70922

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Cyrus

Welcome!

Dear Cyrus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Cyrus England
3054 Joval St.
Riverside, CA 37775

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Jade

Welcome!

Dear Jade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jade Porter
4138 Adelphi Rd.
Los Angeles, CA 64195

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Emerson

Welcome!

Dear Emerson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Emerson Page
6384 Keen St.
Sacramento, CA 55627

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hanae

Welcome!

Dear Hanae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Hanae Avila
4710 Metrotech Avenue
Oakland, CA 9631

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Sharon

Welcome!

Dear Sharon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Sharon Mckinney
4164 Grafton St.
Oakland, CA 15368

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Elijah

Welcome!

Dear Elijah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Elijah Roach
4548 Boerum St. Ap #414
Fresno, CA 489

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Rhea

Welcome!

Dear Rhea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rhea Ayers
4785 Kensington Road
Bakersfield, CA 59527

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Sylvester Lane
8938 Bainbridge Road Ap #168
Bakersfield, CA 49816

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alea

Welcome!

Dear Alea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Alea Owen
3712 Beverly St.
San Jose, CA 7087

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Gage

Welcome!

Dear Gage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gage Richmond
6988 59th Street
San Luis Obispo, CA 2751

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Abigail

Welcome!

Dear Abigail,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Abigail Beck
6075 Rose Road Ap #935
San Fransisco, CA 30005

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Charde

Welcome!

Dear Charde,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Charde Ford
9472 Turner St. Ap #132
Long Beach, CA 71902

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Demetrius

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Demetrius Mathews
1987 Bartlett St. Ap #446
Rancho Cucamonga, CA 63334

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Shoshana

Welcome!

Dear Shoshana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Shoshana Richmond
4569 Wyona Rd.
Fresno, CA 86038

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Stacey

Welcome!

Dear Stacey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Stacey Luna
P.O. Box 928
San Fransisco, CA 19876

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Ursa

Welcome!

Dear Ursa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Ursa Yates
5503 Bartlett Av. Ap #334
Anaheim, CA 66886

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ila

Welcome!

Dear Ila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Ila Carver
3130 Brightwater Av. Ap #630
Los Angeles, CA 46591

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Mallory

Welcome!

Dear Mallory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mallory Malone
2951 Walton Avenue
San Diego, CA 17385

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dustin

Welcome!

Dear Dustin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Dustin Solis
8512 Neptune St. Ap #369
Bakersfield, CA 47235

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Francis

Welcome!

Dear Francis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Francis Wilkins
9225 Olean Avenue
Sacramento, CA 35103

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Lucian

Welcome!

Dear Lucian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Lucian Johnson
P.O. Box 523
Santa Ana, CA 40676

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jillian

Welcome!

Dear Jillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jillian Powers
250 Brevoort Avenue Ap #609
San Luis Obispo, CA 5401

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Buckminster

Welcome!

Dear Buckminster,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Buckminster Levine
P.O. Box 924
Oakland, CA 69297

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Upton

Welcome!

Dear Upton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Upton Henson
3758 Lott Ave
Los Angeles, CA 65019

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Christen

Welcome!

Dear Christen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Christen Graham
6833 Bay Ave
San Fransisco, CA 3499

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Mikayla

Welcome!

Dear Mikayla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Mikayla Vega
8898 Marconi Rd. Ap #325
Sacramento, CA 37563

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Edan

Welcome!

Dear Edan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Edan Stout
1871 Poplar St.
Los Angeles, CA 66557

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Fredericka

Welcome!

Dear Fredericka,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Fredericka Cline
P.O. Box 859
Los Angeles, CA 37703

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Gary

Welcome!

Dear Gary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Gary Sandoval
2344 Paerdegat St. Ap #328
San Jose, CA 33636

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Salvador

Welcome!

Dear Salvador,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Salvador Wilkinson
P.O. Box 833
Los Angeles, CA 81854

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Maisie

Welcome!

Dear Maisie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Maisie Welch
P.O. Box 786
Long Beach, CA 56215

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Tamara

Welcome!

Dear Tamara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tamara Wilson
P.O. Box 727
San Luis Obispo, CA 15874

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lareina

Welcome!

Dear Lareina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Lareina Bishop
5532 Kenilworth Rd. Ap #630
Bakersfield, CA 98827

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kay

Welcome!

Dear Kay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kay Robbins
184 Avenue Rd. Ap #914
Bakersfield, CA 43195

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Francis

Welcome!

Dear Francis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Francis Brown
P.O. Box 537
Long Beach, CA 52828

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Josiah

Welcome!

Dear Josiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Josiah Shannon
5982 Bristol St.
Anaheim, CA 21499

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nero

Welcome!

Dear Nero,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Nero Serrano
1782 Howard Road Ap #592
Long Beach, CA 24892

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Colorado

Welcome!

Dear Colorado,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Colorado Mcpherson
3783 Bay Avenue Ap #417
San Fransisco, CA 32550

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Colleen

Welcome!

Dear Colleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Colleen Mcmahon
2075 Skidmore Avenue
San Diego, CA 56831

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tanya Warren
2544 Highland St.
Rancho Cucamonga, CA 60229

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Hilda

Welcome!

Dear Hilda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hilda Burt
9542 Glenmore Street
San Jose, CA 10219

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Zahir

Welcome!

Dear Zahir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Zahir Chaney
2779 Fleet Av.
Oakland, CA 44421

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Keefe

Welcome!

Dear Keefe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Keefe Pena
1617 Albemarle Ave
Fresno, CA 70252

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Brock

Welcome!

Dear Brock,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brock Snow
9760 Lincoln Ave
Santa Ana, CA 85828

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Caleb

Welcome!

Dear Caleb,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Caleb Holland
3903 Plumb Avenue
Fresno, CA 23403

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jacqueline

Welcome!

Dear Jacqueline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Jacqueline Stuart
1840 Charles Street
Anaheim, CA 26051

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Calvin Dawson
P.O. Box 889
Santa Ana, CA 65078

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Wade

Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Wade Church
P.O. Box 580
San Luis Obispo, CA 69100

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Joelle

Welcome!

Dear Joelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Joelle Beard
9774 Seaview St. Ap #197
Rancho Cucamonga, CA 15834

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dean

Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Dean Alston
2742 Elton Street
Fresno, CA 46585

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jakeem

Welcome!

Dear Jakeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Jakeem Summers
9241 Apollo Av.
San Fransisco, CA 39491

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Zena

Welcome!

Dear Zena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Zena Walls
4522 5th St.
Sacramento, CA 990

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Wing

Welcome!

Dear Wing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Wing Gamble
6596 Bergen Road
Bakersfield, CA 37861

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jermaine Olson
P.O. Box 630
Long Beach, CA 94554

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Keith

Welcome!

Dear Keith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Keith Morales
2599 Glenmore Avenue Ap #439
Santa Ana, CA 75736

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Shaine

Welcome!

Dear Shaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Shaine Bauer
7661 Kingsland Rd.
Los Angeles, CA 69339

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Camden

Welcome!

Dear Camden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Camden Bullock
4706 King Street Ap #685
Los Angeles, CA 62124

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Patience

Welcome!

Dear Patience,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Patience Mcclure
3695 Townsend Rd.
San Diego, CA 14309

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Cade

Welcome!

Dear Cade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Cade Becker
3391 Turnbull Rd. Ap #952
San Jose, CA 91987

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Zenaida

Welcome!

Dear Zenaida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Zenaida Durham
8221 Franklin St.
Riverside, CA 14609

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Christen

Welcome!

Dear Christen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Christen Gentry
6129 Montieth Rd.
Anaheim, CA 47497

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ingrid

Welcome!

Dear Ingrid,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ingrid Copeland
9310 99th St.
Bakersfield, CA 25564

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Zelda

Welcome!

Dear Zelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Zelda Brock
1516 Throop Ave
San Fransisco, CA 74937

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Barclay

Welcome!

Dear Barclay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Barclay Vance
5026 Meeker Street Ap #766
San Jose, CA 40537

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Cain

Welcome!

Dear Cain,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cain Whitehead
2982 Meadow Street
San Luis Obispo, CA 97870

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Nomlanga

Welcome!

Dear Nomlanga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nomlanga Harmon
P.O. Box 384
San Jose, CA 51345

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Marcia

Welcome!

Dear Marcia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Marcia Campbell
P.O. Box 185
San Fransisco, CA 71894

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jolie Jordan
1635 Columbia St.
Santa Ana, CA 50972

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Daphne

Welcome!

Dear Daphne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Daphne Odom
8438 Rose Avenue
Riverside, CA 51822

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Josephine

Welcome!

Dear Josephine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Josephine Dickerson
4548 Frank Av.
Oakland, CA 63775

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Marshall

Welcome!

Dear Marshall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Marshall Bray
P.O. Box 627
Bakersfield, CA 64428

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Halla

Welcome!

Dear Halla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Halla Bryan
5008 Meeker Road
San Jose, CA 56764

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PAIRED BEST WITH: Red Wine

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2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Cynthia

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cynthia Harmon
4126 61st Rd. Ap #272
San Luis Obispo, CA 59269

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Yuli

Welcome!

Dear Yuli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Yuli Christensen
7780 Desmond Avenue
Anaheim, CA 78518

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Nicholas

Welcome!

Dear Nicholas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Nicholas Armstrong
P.O. Box 648
San Fransisco, CA 26501

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nasim

Welcome!

Dear Nasim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Nasim Wilkerson
P.O. Box 879
Rancho Cucamonga, CA 34226

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jasper

Welcome!

Dear Jasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jasper Mckenzie
8297 Glenmore Avenue
Long Beach, CA 24149

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Baxter

Welcome!

Dear Baxter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Baxter Hebert
P.O. Box 570
Fresno, CA 37825

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Graiden

Welcome!

Dear Graiden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Graiden Hart
P.O. Box 566
San Diego, CA 45520

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Chase

Welcome!

Dear Chase,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Chase Gillespie
3762 Parkside St. Ap #756
Santa Ana, CA 10834

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lani

Welcome!

Dear Lani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lani Rivers
P.O. Box 222
Riverside, CA 42629

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Cairo

Welcome!

Dear Cairo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cairo Vaughn
P.O. Box 761
San Jose, CA 86568

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Susan

Welcome!

Dear Susan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Susan George
P.O. Box 460
Rancho Cucamonga, CA 69304

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Xantha

Welcome!

Dear Xantha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Xantha Pratt
P.O. Box 757
Riverside, CA 24586

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns 3 tablespoons dry white wine 2½ tablespoons black bean–garlic sauce 3 teaspoons sugar Three 1½-pound rib eye steaks Salt	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes. 2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour. 3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Grady

Welcome!

Dear Grady,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Grady Pate
1652 Baughman Road
Santa Ana, CA 33906

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kiona

Welcome!

Dear Kiona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kiona Bond
3850 Bokee Rd. Ap #745
San Jose, CA 90241

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Mia

Welcome!

Dear Mia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mia Chavez
9730 End Ave
Bakersfield, CA 36909

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Zephr

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4040

Welcome!

Dear Zephr,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zephr Everett
P.O. Box 115
Long Beach, CA 47442

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mari

Welcome!

Dear Mari,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Mari Burris
7326 Paerdegat St. Ap #239
Los Angeles, CA 19526

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Diana

Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Diana Orr
4920 6th Rd. Ap #843
San Jose, CA 19877

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Tasha

Welcome!

Dear Tasha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Tasha Cooke
P.O. Box 667
Los Angeles, CA 9990

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Channing

Welcome!

Dear Channing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Channing Myers
1965 Franklin St.
San Luis Obispo, CA 98197

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Macon Bean
717 Ridge Road Ap #944
Long Beach, CA 90360

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Baxter

Welcome!

Dear Baxter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Baxter Porter
7152 Harden Av.
San Jose, CA 90705

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Signe

Welcome!

Dear Signe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Signe Craig
7981 13th St.
Riverside, CA 62612

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Zephania

Welcome!

Dear Zephania,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Zephania Bonner
483 Bushwick Rd. Ap #166
Sacramento, CA 27885

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Quemby

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4049

Welcome!

Dear Quemby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Quemby Buchanan
6898 X Avenue
Fresno, CA 39477

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Baxter

Welcome!

Dear Baxter,

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Baxter Colon
3043 Parkside St. Ap #634
San Diego, CA 24475

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Acton

Welcome!

Dear Acton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Acton Gaines
752 Jackson Rd. Ap #572
Fresno, CA 75452

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Damon

Welcome!

Dear Damon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Damon Wyatt
145 Vanderbilt Road
Sacramento, CA 19133

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Hedwig

Welcome!

Dear Hedwig,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Hedwig Mcleod
444 Oriental Road
Bakersfield, CA 23041

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Alexander

Welcome!

Dear Alexander,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alexander Becker
7095 Brighton Road Ap #504
San Luis Obispo, CA 11273

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Clayton

Welcome!

Dear Clayton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Clayton Knox
4787 Rockwell Rd. Ap #197
Fresno, CA 67630

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome James

Welcome!

Dear James,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

James Barnett
P.O. Box 884
Los Angeles, CA 87718

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rahim

Welcome!

Dear Rahim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Rahim Washington
7755 Opal St. Ap #852
Riverside, CA 35381

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Rajah

Welcome!

Dear Rajah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Rajah Morgan
P.O. Box 247
Anaheim, CA 88673

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR
Welcome Quentin

Welcome!

Dear Quentin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quentin Duffy
4033 Charles Avenue
Long Beach, CA 22543

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Harper

Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Harper Hewitt
4329 19th St. Ap #433
Sacramento, CA 56707

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Steven

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4061

Welcome!

Dear Steven,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Steven Avery
7644 Alton Avenue Ap #338
San Luis Obispo, CA 29308

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jillian

Welcome!

Dear Jillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jillian Booker
P.O. Box 991
Long Beach, CA 86582

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Fitzgerald

Welcome!

Dear Fitzgerald,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Fitzgerald Tyson
5409 Willow Road
Anaheim, CA 28678

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Wyoming

Welcome!

Dear Wyoming,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wyoming Hardin
5649 Pierrepont Rd.
Long Beach, CA 31362

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Zena

Welcome!

Dear Zena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zena Pace
7059 Baughman Rd. Ap #609
Oakland, CA 16947

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Oliver

Welcome!

Dear Oliver,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Oliver York
3690 Sidney St.
Bakersfield, CA 29575

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Haviva

Welcome!

Dear Haviva,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Haviva Newman
1030 Middleton Avenue
Rancho Cucamonga, CA 6734

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Winifred

Welcome!

Dear Winifred,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Winifred Rivas
2004 34th Street
Bakersfield, CA 65703

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Wesley

Welcome!

Dear Wesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Wesley Monroe
8069 Herkimer Rd.
Los Angeles, CA 87056

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Molly

Welcome!

Dear Molly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Molly Brock
7395 Farragut Road
Long Beach, CA 7839

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Silas

Welcome!

Dear Silas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Silas Leblanc
P.O. Box 380
Oakland, CA 89159

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Lucius

Welcome!

Dear Lucius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Lucius Merritt
9133 Gem Road
Santa Ana, CA 76176

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Quon

Welcome!

Dear Quon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Quon Velazquez
1851 Jefferson Av.
Santa Ana, CA 93519

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Kamal

Welcome!

Dear Kamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kamal Chavez
5541 Commerce Ave Ap #462
Oakland, CA 25738

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Ifeoma

Welcome!

Dear Ifeoma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ifeoma Larson
9653 Joval Ave
Riverside, CA 18397

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Talon

Welcome!

Dear Talon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Talon Doyle
P.O. Box 758
Fresno, CA 65875

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Martin

Welcome!

Dear Martin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Martin Downs
5464 Gerald Rd.
Oakland, CA 27712

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ivor

Welcome!

Dear Ivor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Ivor Lambert
214 Westminster Road
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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Austin

Welcome!

Dear Austin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Austin Peters
P.O. Box 800
Santa Ana, CA 53144

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Echo

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4080

Welcome!

Dear Echo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Echo Solis
149 3rd Rd. Ap #733
Riverside, CA 39137

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Asher

Welcome!

Dear Asher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Asher Benjamin
P.O. Box 830
Sacramento, CA 6228

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Anastasia

Welcome!

Dear Anastasia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Anastasia Long
5106 Force Av.
Los Angeles, CA 72651

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Jaime Chapman
P.O. Box 274
Fresno, CA 81056

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Magee Key
P.O. Box 405
Bakersfield, CA 93986

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Gareth

Welcome!

Dear Gareth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Gareth Estrada
P.O. Box 631
Los Angeles, CA 10616

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Patrick

Welcome!

Dear Patrick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Patrick Myers
6846 Warren Rd.
San Fransisco, CA 26105

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Bell

Welcome!

Dear Bell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bell Spence
P.O. Box 906
Oakland, CA 69164

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kadeem

Welcome!

Dear Kadeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Kadeem Hewitt
1140 Ashford Road
San Luis Obispo, CA 59411

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Justina

Welcome!

Dear Justina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Justina Schultz
3189 Diamond Rd.
San Fransisco, CA 10260

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Abel

Welcome!

Dear Abel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Abel Wheeler
5663 34th Rd.
Rancho Cucamonga, CA 52607

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Abdul

Welcome!

Dear Abdul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Abdul Mayo
P.O. Box 801
Riverside, CA 92032

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Astra

Welcome!

Dear Astra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Astra Delgado
2308 Stockholm St.
Sacramento, CA 4451

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Thomas

Welcome!

Dear Thomas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Thomas Morrison
420 Brighton Avenue
Sacramento, CA 27063

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Cailin

Welcome!

Dear Cailin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Cailin Miles
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Oakland, CA 44492

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kuame

Welcome!

Dear Kuame,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Kuame Tyson
8895 Provost Rd.
Rancho Cucamonga, CA 57553

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kim

Welcome!

Dear Kim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Kim Stevenson
P.O. Box 925
Los Angeles, CA 2851

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Priscilla

Welcome!

Dear Priscilla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Priscilla Grimes
238 Lancaster Street
San Fransisco, CA 41110

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kessie

Welcome!

Dear Kessie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Kessie Mcbride
P.O. Box 925
Oakland, CA 77850

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Preston

Welcome!

Dear Preston,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Preston King
7171 77th Road
Los Angeles, CA 30169

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Erica

Welcome!

Dear Erica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Erica Bentley
1767 Neck Ave
San Jose, CA 23565

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Keane

Welcome!

Dear Keane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keane Douglas
P.O. Box 442
Anaheim, CA 31569

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Jason

Welcome!

Dear Jason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Jason Cantu
8130 Cranberry Ave
Rancho Cucamonga, CA 16840

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jane

Welcome!

Dear Jane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Jane Olsen
5693 Frost Av.
San Jose, CA 83942

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lynn

Welcome!

Dear Lynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Lynn Head
4611 45th Rd. Ap #159
San Jose, CA 18978

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Tatum

Welcome!

Dear Tatum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tatum Workman
9108 10th Av.
San Jose, CA 39753

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Kareem Nielsen
9961 Debevoise Av.
Los Angeles, CA 84959

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Jena

Welcome!

Dear Jena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Jena Hammond
P.O. Box 864
San Jose, CA 98986

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sylvester Sutton
4851 Woods Av. Ap #266
Fresno, CA 8895

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Eve

Welcome!

Dear Eve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Eve Valentine
580 Centre Av. Ap #383
San Diego, CA 63248

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Orson

Welcome!

Dear Orson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Orson Spence
2067 Jefferson Avenue
Rancho Cucamonga, CA 40862

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Larissa

Welcome!

Dear Larissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Larissa Adams
P.O. Box 641
Sacramento, CA 89231

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Logan

Welcome!

Dear Logan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Logan Pratt
7905 Ridgewood Rd. Ap #937
Oakland, CA 3179

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ivan

Welcome!

Dear Ivan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Ivan Spencer
6778 Midwood St. Ap #939
Riverside, CA 85199

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Colette

Welcome!

Dear Colette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Colette Joyner
9011 Jackson Avenue Ap #996
San Luis Obispo, CA 75633

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Prescott Clark
6098 Rodney Street
San Jose, CA 38813

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kennedy

Welcome!

Dear Kennedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kennedy Berg
5961 Beach Road
San Luis Obispo, CA 59966

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Amber

Welcome!

Dear Amber,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Amber Beach
P.O. Box 136
Bakersfield, CA 67525

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Chadwick

Welcome!

Dear Chadwick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Chadwick Salinas
P.O. Box 401
Riverside, CA 29845

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Montana

Welcome!

Dear Montana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Montana Kelley
P.O. Box 950
Bakersfield, CA 73669

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Colette

Welcome!

Dear Colette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Colette Roach
8100 1st Avenue
Riverside, CA 25811

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Steven

Welcome!

Dear Steven,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Steven Rodgers
7049 Jaffray St.
Fresno, CA 54235

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Oren

Welcome!

Dear Oren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Oren Guy
6809 Baltic St.
Anaheim, CA 17999

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Indigo

Welcome!

Dear Indigo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Indigo Hutchinson
4454 Marshall St.
Santa Ana, CA 57158

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Zenaida

Welcome!

Dear Zenaida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Zenaida Harding
9128 44th St.
Rancho Cucamonga, CA 47200

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome MacKensie

Welcome!

Dear MacKensie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

MacKensie Diaz
P.O. Box 674
Anaheim, CA 32115

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Caleb

Welcome!

Dear Caleb,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Caleb Espinoza
7796 Benson St.
Rancho Cucamonga, CA 1315

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Walter

Welcome!

Dear Walter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Walter Noble
6383 Sackman St.
San Fransisco, CA 3335

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Mikayla

Welcome!

Dear Mikayla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Mikayla Kirkland
6747 Conduit Rd.
Fresno, CA 97377

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Demetrius

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Demetrius Jennings
5082 Grace Av. Ap #237
Sacramento, CA 84425

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Amena

Welcome!

Dear Amena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Amena Mcconnell
P.O. Box 863
Bakersfield, CA 17841

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kaye

Welcome!

Dear Kaye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Kaye Ayers
5705 Herkimer Ave Ap #617
Long Beach, CA 11574

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Alexa

Welcome!

Dear Alexa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Alexa May
5063 Bouck Road Ap #289
San Fransisco, CA 92926

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
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1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kennan

Welcome!

Dear Kennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kennan Richard
3035 Etna Street Ap #983
Fresno, CA 67177

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Olympia

Welcome!

Dear Olympia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Olympia Martinez
5550 Stewart St. Ap #920
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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Cedric

Welcome!

Dear Cedric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cedric Stuart
6682 Willow St. Ap #111
San Luis Obispo, CA 69085

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Emery

Welcome!

Dear Emery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emery Boyd
7956 Rost Road Ap #966
San Luis Obispo, CA 20596

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome April

Welcome!

Dear April,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

April Kinney
P.O. Box 297
San Diego, CA 94974

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kendall

Welcome!

Dear Kendall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Kendall Frazier
8451 Paerdegat St. Ap #699
Santa Ana, CA 10394

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ezra

Welcome!

Dear Ezra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Ezra Poole
6920 Oceanview Ave
Fresno, CA 7747

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hammett

Welcome!

Dear Hammett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Hammett Jefferson
7607 Thomas St.
San Fransisco, CA 50835

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Quyn

Welcome!

Dear Quyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Quyn Page
P.O. Box 291
Bakersfield, CA 5036

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Amal

Welcome!

Dear Amal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Amal Casey
P.O. Box 754
San Diego, CA 46468

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ginger

Welcome!

Dear Ginger,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ginger Sharp
2682 Berkeley St.
Bakersfield, CA 78245

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Quincy

Welcome!

Dear Quincy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Quincy Dominguez
P.O. Box 565
Sacramento, CA 54116

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Simon

Welcome!

Dear Simon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Simon Mayo
1860 76th Av.
Santa Ana, CA 10081

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Boris

Welcome!

Dear Boris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Boris Craft
P.O. Box 336
Oakland, CA 50900

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cade

Welcome!

Dear Cade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Cade Harrington
1381 Jude Rd.
Long Beach, CA 73043

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Helen

Welcome!

Dear Helen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Helen Riley
P.O. Box 940
San Luis Obispo, CA 31213

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cody

Welcome!

Dear Cody,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cody Mcpherson
5581 Mill Av.
Fresno, CA 12439

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jaquelyn

Welcome!

Dear Jaquelyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jaquelyn Spears
P.O. Box 126
San Fransisco, CA 52269

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Owen

Welcome!

Dear Owen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Owen Leonard
4023 6th Road
Long Beach, CA 93018

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Constance

Welcome!

Dear Constance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Constance Burks
8021 Butler St. Ap #414
Riverside, CA 88081

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hashim

Welcome!

Dear Hashim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Hashim Mcgowan
7455 Watkins Avenue Ap #854
Santa Ana, CA 3991

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Dale

Welcome!

Dear Dale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dale Rowe
6658 Osborn St.
San Jose, CA 80761

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Lucy

Welcome!

Dear Lucy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lucy Sharp
P.O. Box 680
Fresno, CA 44909

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Daria

Welcome!

Dear Daria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Daria Reyes
P.O. Box 968
San Fransisco, CA 14840

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Amber

Welcome!

Dear Amber,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Amber Barrera
P.O. Box 311
Oakland, CA 51303

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Callum

Welcome!

Dear Callum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Callum Gilliam
3936 Paerdegat Road
Long Beach, CA 37078

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kasper Rodgers
110 Oak Avenue
San Jose, CA 48188

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Cora

Welcome!

Dear Cora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Cora Johnston
735 Bay Rd.
San Luis Obispo, CA 29401

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Alika

Welcome!

Dear Alika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Alika Parker
1955 Blake St.
San Fransisco, CA 37178

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Byron

Welcome!

Dear Byron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Byron Walters
833 Seigel St.
San Luis Obispo, CA 70481

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Burke

Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Burke Witt
7888 Emmons Ave
Fresno, CA 6712

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Sybil

Welcome!

Dear Sybil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Sybil William
9287 Marginal Av.
Los Angeles, CA 64747

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Damon

Welcome!

Dear Damon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Damon Haney
4211 Taaffe Rd.
Riverside, CA 93355

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Zenaida

Welcome!

Dear Zenaida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Zenaida Howard
P.O. Box 492
Riverside, CA 72233

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Hermione

Welcome!

Dear Hermione,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Hermione Langley
6715 Franklin Ave Ap #559
Oakland, CA 58167

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lane

Welcome!

Dear Lane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lane Harrington
1041 Paerdegat Rd. Ap #941
Bakersfield, CA 24442

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Lael

Welcome!

Dear Lael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Lael Terrell
P.O. Box 750
San Diego, CA 17213

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Adria

Welcome!

Dear Adria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Adria Woodard
5592 Skidmore Avenue Ap #675
Fresno, CA 43535

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Keith

Welcome!

Dear Keith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keith Singleton
1316 Caton Road
Fresno, CA 27332

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Emmanuel

Welcome!

Dear Emmanuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emmanuel Morrison
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San Fransisco, CA 61427

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Marcia

Welcome!

Dear Marcia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Marcia Mclean
8770 32nd Avenue
Riverside, CA 74180

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Xavier

Welcome!

Dear Xavier,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Xavier Harris
P.O. Box 663
San Jose, CA 75498

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Axel

Welcome!

Dear Axel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Axel Case
2024 Atlantic Road
Long Beach, CA 68660

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Colt

Welcome!

Dear Colt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Colt Willis
P.O. Box 287
Fresno, CA 23928

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Summer

Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Summer Adkins
P.O. Box 418
Rancho Cucamonga, CA 23302

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Fatima

Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Fatima Gilliam
2322 Ridge Rd.
Sacramento, CA 7375

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Chester

Welcome!

Dear Chester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Chester Robles
549 3rd Street
Riverside, CA 9253

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Dana Stephenson
2649 Glen St.
Bakersfield, CA 12561

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Amity

Welcome!

Dear Amity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Amity Richard
P.O. Box 966
Fresno, CA 42709

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Cody

Welcome!

Dear Cody,

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Prepared especially for Gold Member

Cody Ashley
P.O. Box 263
Bakersfield, CA 31078

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kessie

Welcome!

Dear Kessie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kessie Oconnor
3642 Highland Rd.
Long Beach, CA 78478

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Colette

Welcome!

Dear Colette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Colette Barr
8568 Arion Rd.
Anaheim, CA 21305

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jaime

Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jaime Burgess
8606 Union Street Ap #123
San Jose, CA 66759

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Constance

Welcome!

Dear Constance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Constance Pate
3098 Brightwater Avenue
Riverside, CA 68820

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jolie Rosales
P.O. Box 621
Sacramento, CA 58441

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Molly

Welcome!

Dear Molly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Molly Dudley
7314 Van Avenue
San Luis Obispo, CA 35012

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Darryl

Welcome!

Dear Darryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Darryl Carter
1795 Waverly Street Ap #929
Long Beach, CA 53116

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Barbara

Welcome!

Dear Barbara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Barbara Evans
6187 Bay Rd.
San Fransisco, CA 11363

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Vladimir

Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Gold Member

Vladimir Koch
4276 Schenectady St. Ap #938
Fresno, CA 62647

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kylie

Welcome!

Dear Kylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kylie Herman
P.O. Box 853
Oakland, CA 16209

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Angelica

Welcome!

Dear Angelica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Angelica Strickland
2676 Mother Road
San Jose, CA 46192

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jayme

Welcome!

Dear Jayme,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jayme Mason
7665 Throop Road
Oakland, CA 55176

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Lars

Welcome!

Dear Lars,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lars Huber
5944 11th Ave
Rancho Cucamonga, CA 4791

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sean Rodriquez
1924 28th Street Ap #995
San Luis Obispo, CA 6864

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Mia

Welcome!

Dear Mia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mia Shepard
2980 Linwood Rd.
Santa Ana, CA 5591

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ruth

Welcome!

Dear Ruth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Ruth Holden
2652 Steuben Avenue
Bakersfield, CA 4266

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Cullen

Welcome!

Dear Cullen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Cullen Walker
4497 Cross Rd.
Riverside, CA 57037

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Thor

Welcome!

Dear Thor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Thor Osborn
645 Winthrop Rd.
Bakersfield, CA 15159

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Carol

Welcome!

Dear Carol,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Carol Cantu
4773 6th Avenue
San Diego, CA 6418

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Sydney

Welcome!

Dear Sydney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Sydney Roach
9026 Jackson Street Ap #202
Long Beach, CA 93453

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns 3 tablespoons dry white wine 2½ tablespoons black bean–garlic sauce 3 teaspoons sugar Three 1½-pound rib eye steaks Salt	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes. 2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour. 3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Eagan

Welcome!

Dear Eagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Eagan Brock
203 Brighton Avenue
Rancho Cucamonga, CA 9769

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Joseph

Welcome!

Dear Joseph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Joseph Guzman
7959 7th Rd. Ap #868
Riverside, CA 64684

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Lana

Welcome!

Dear Lana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lana Chen
2162 Paerdegat Ave
Fresno, CA 86773

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Mikayla

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4206

Welcome!

Dear Mikayla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Mikayla Tucker
4894 Flatlands St.
Fresno, CA 96643

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Faith

Welcome!

Dear Faith,

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Prepared especially for Platinum Member

Faith Andrews
1072 Paerdegat Road
Rancho Cucamonga, CA 19625

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Driscoll

Welcome!

Dear Driscoll,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Driscoll Cotton
9045 Grimes St. Ap #325
Sacramento, CA 43157

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Natalie

Welcome!

Dear Natalie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Natalie Deleon
9084 Shale St. Ap #298
San Diego, CA 17956

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Whitney

Welcome!

Dear Whitney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Whitney Rutledge
7349 Frost Street
San Luis Obispo, CA 85002

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Desiree

Welcome!

Dear Desiree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Desiree Gordon
4864 Madison Ave
San Jose, CA 1232

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Signe

Welcome!

Dear Signe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
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Prepared especially for Silver Member

Signe York
7057 Brighton Rd.
Los Angeles, CA 90176

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Jamal

Welcome!

Dear Jamal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jamal Simon
2058 Water Rd.
San Jose, CA 90868

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Natalie

Welcome!

Dear Natalie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Natalie Cain
7601 Henry Street
San Jose, CA 82115

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Yuli

Welcome!

Dear Yuli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Yuli Young
7165 Brighton Rd.
Anaheim, CA 94479

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Alyssa

Welcome!

Dear Alyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Alyssa Clements
788 Lawn St.
Los Angeles, CA 17456

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Gillian

Welcome!

Dear Gillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Gillian Espinoza
9637 Skidmore St.
Anaheim, CA 57615

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jerry

Welcome!

Dear Jerry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jerry Winters
1067 Ridgecrest Road Ap #590
Long Beach, CA 84577

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Leah

Welcome!

Dear Leah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Leah Fitzgerald
7883 Louisa St.
Sacramento, CA 58522

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Maggy

Welcome!

Dear Maggy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Maggy Rodriquez
P.O. Box 147
Santa Ana, CA 91084

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Edward

Welcome!

Dear Edward,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Edward Hancock
1632 1st Ave
Sacramento, CA 38330

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Denise

Welcome!

Dear Denise,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Denise Chen
8490 Eagle Rd.
Bakersfield, CA 26481

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dalton

Welcome!

Dear Dalton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Dalton Key
1231 Brighton St.
Santa Ana, CA 88035

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Denton

Welcome!

Dear Denton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Denton Alvarez
P.O. Box 724
San Diego, CA 9040

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Porter

Welcome!

Dear Porter,

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Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Porter Rogers
6334 Jerome Road
Long Beach, CA 8450

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Martin

Welcome!

Dear Martin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Martin Bates
8041 Judge Rd.
Oakland, CA 53902

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ali

Welcome!

Dear Ali,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Ali Parker
3349 Jersey St. Ap #724
Bakersfield, CA 18358

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Reagan

Welcome!

Dear Reagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Reagan Walton
3072 6th Av. Ap #611
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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Wade

Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Wade Acosta
P.O. Box 293
Riverside, CA 20013

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Leah

Welcome!

Dear Leah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Leah Neal
5545 Minna St.
Fresno, CA 15471

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Gabriel

Welcome!

Dear Gabriel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Gabriel Garner
1657 Windsor Road Ap #777
Rancho Cucamonga, CA 43059

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Stuart

Welcome!

Dear Stuart,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Stuart Guerrero
P.O. Box 958
San Diego, CA 23378

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Shay

Welcome!

Dear Shay,

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shay Mckinney
P.O. Box 698
Los Angeles, CA 56028

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Barrett

Welcome!

Dear Barrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Barrett Macdonald
4122 Marcy Road
Los Angeles, CA 81814

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Conan

Welcome!

Dear Conan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Conan Howard
3415 Bridge Rd.
Oakland, CA 24288

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lisandra

Welcome!

Dear Lisandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Lisandra Rojas
2450 Williams Av.
San Fransisco, CA 89870

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Dylan

Welcome!

Dear Dylan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Dylan Mann
8899 10th Avenue
Rancho Cucamonga, CA 15163

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kiona

Welcome!

Dear Kiona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Kiona Moore
3638 Bartlett Avenue
San Diego, CA 15330

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kirk

Welcome!

Dear Kirk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Kirk Spencer
9931 Marcy St. Ap #648
Santa Ana, CA 16398

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Zelenia

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4240

Welcome!

Dear Zelenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Zelenia Rivas
P.O. Box 546
Anaheim, CA 50070

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Wynter

Welcome!

Dear Wynter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Wynter Wooten
7541 Oceanview Avenue
Long Beach, CA 50786

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ryder

Welcome!

Dear Ryder,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ryder Ball
6109 Columbia St.
Oakland, CA 22767

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Wyatt

Welcome!

Dear Wyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wyatt Glass
P.O. Box 209
San Luis Obispo, CA 34780

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hamish

Welcome!

Dear Hamish,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Hamish Clemons
3156 95th Ave
San Jose, CA 25379

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lee

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4245

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lee Cline
P.O. Box 166
Sacramento, CA 36693

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Amity

Welcome!

Dear Amity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Amity Woodard
P.O. Box 611
Riverside, CA 30490

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Priscilla

Welcome!

Dear Priscilla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Priscilla Vinson
2672 Perry Rd. Ap #294
Rancho Cucamonga, CA 16224

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Simon

Welcome!

Dear Simon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Simon Whitaker
3694 Classon St.
Fresno, CA 98365

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Tarik

Welcome!

Dear Tarik,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Tarik Young
P.O. Box 646
San Fransisco, CA 13066

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Ishmael

Welcome!

Dear Ishmael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ishmael Poole
7825 Kingsborough Avenue Ap #509
Riverside, CA 4087

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ariana

Welcome!

Dear Ariana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ariana Clements
P.O. Box 309
Fresno, CA 26076

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Isadora

Welcome!

Dear Isadora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Isadora Pearson
474 Malbone Road
Rancho Cucamonga, CA 10986

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Illiana

Welcome!

Dear Illiana,

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Member Benefits

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Prepared especially for Silver Member

Illiana Mullen
671 Visitation Road Ap #578
Fresno, CA 24378

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Eaton

Welcome!

Dear Eaton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Eaton Long
8567 2nd Av.
Riverside, CA 13108

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Beverly

Welcome!

Dear Beverly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Beverly Sheppard
6384 Marlborough Ave
San Jose, CA 43994

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Lyle

Welcome!

Dear Lyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lyle Hays
4655 Sedgwick Av.
San Diego, CA 19139

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Florence

Welcome!

Dear Florence,

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Prepared especially for Silver Member

Florence Reese
5226 Ashland Av.
Anaheim, CA 18544

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Cole

Welcome!

Dear Cole,

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Prepared especially for Platinum Member

Cole Hartman
P.O. Box 571
Anaheim, CA 96861

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Warren

Welcome!

Dear Warren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Warren Parker
9987 49th St.
Sacramento, CA 95326

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Winifred

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4260

Welcome!

Dear Winifred,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Winifred Huber
5014 Brighton St. Ap #572
San Diego, CA 85590

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Julian

Welcome!

Dear Julian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Julian Clarke
8724 Brighton Rd.
Long Beach, CA 91168

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Tate

Welcome!

Dear Tate,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Tate Madden
2596 Brighton Rd.
San Jose, CA 9320

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Aretha

Welcome!

Dear Aretha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

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Prepared especially for Gold Member

Aretha Whitfield
P.O. Box 146
Los Angeles, CA 83452

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Bert

Welcome!

Dear Bert,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Bert Cook
8737 Linden Road Ap #481
Anaheim, CA 69197

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Madaline

Welcome!

Dear Madaline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Madaline Lee
2273 Brighton Rd.
Santa Ana, CA 86534

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kim

Welcome!

Dear Kim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kim Ford
9411 Raleigh Av.
San Luis Obispo, CA 71214

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hector

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4267

Welcome!

Dear Hector,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hector Sweet
6374 Skidmore Ave
San Jose, CA 46195

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Stewart

Welcome!

Dear Stewart,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Stewart Potter
7179 Highland St.
Sacramento, CA 45247

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nigel

Welcome!

Dear Nigel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nigel Mcdaniel
6181 Johnson Ave Ap #143
Riverside, CA 42798

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Stacy

Welcome!

Dear Stacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Stacy Calderon
P.O. Box 123
San Luis Obispo, CA 74934

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shelly

Welcome!

Dear Shelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Shelly Mcfarland
7218 Ocean Road Ap #525
Riverside, CA 87175

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Brenna

Welcome!

Dear Brenna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Brenna Mejia
3511 Shale Ave
Anaheim, CA 41682

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Desirae

Welcome!

Dear Desirae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Desirae Klein
P.O. Box 313
Bakersfield, CA 71517

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Portia

Welcome!

Dear Portia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Portia Garner
9322 Danforth Avenue
Sacramento, CA 18701

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Megan

Welcome!

Dear Megan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Megan Bowers
5734 73rd Avenue Ap #705
San Jose, CA 33777

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kitra

Welcome!

Dear Kitra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Kitra Hines
9685 Sutton Rd.
Long Beach, CA 18641

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Clinton

Welcome!

Dear Clinton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Clinton Solis
4425 Maple Rd. Ap #431
Anaheim, CA 35547

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Neil Huffman
5866 87th Ave Ap #961
Santa Ana, CA 75135

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lois

Welcome!

Dear Lois,

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Prepared especially for Silver Member

Lois Mckenzie
1299 Utrecht Avenue
Santa Ana, CA 30149

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Zenia

Welcome!

Dear Zenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Zenia Turner
364 Paerdegat Street
San Diego, CA 10954

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Joshua

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4281

Welcome!

Dear Joshua,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Joshua Salinas
P.O. Box 955
Anaheim, CA 93283

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Mufutau

Welcome!

Dear Mufutau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Mufutau Holman
1364 Midwood Rd.
Bakersfield, CA 54194

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Glenna

Welcome!

Dear Glenna,

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Prepared especially for Platinum Member

Glenna Burns
P.O. Box 638
Bakersfield, CA 23357

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ronan

Welcome!

Dear Ronan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ronan Sweeney
5470 48th St. Ap #931
Riverside, CA 2574

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Montana

Welcome!

Dear Montana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Montana Brady
P.O. Box 453
Sacramento, CA 66941

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hollee

Welcome!

Dear Hollee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Hollee Rowe
P.O. Box 789
Rancho Cucamonga, CA 63953

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Deanna

Welcome!

Dear Deanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Deanna Garrison
7464 Gem Rd. Ap #539
Rancho Cucamonga, CA 10860

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jason

Welcome!

Dear Jason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Jason Farley
4423 Bedford Road
San Luis Obispo, CA 95080

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Karly Pacheco
P.O. Box 839
Santa Ana, CA 24888

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Brody

Welcome!

Dear Brody,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Brody Gamble
6474 Green Rd.
San Luis Obispo, CA 80057

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Miriam

Welcome!

Dear Miriam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Miriam Frederick
P.O. Box 497
San Luis Obispo, CA 11875

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Abbot

Welcome!

Dear Abbot,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Abbot Branch
5091 Prince Street
Riverside, CA 21612

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hammett

Welcome!

Dear Hammett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hammett William
9900 4th Av.
San Fransisco, CA 86867

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Walker

Welcome!

Dear Walker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Walker Mckee
P.O. Box 566
San Fransisco, CA 4546

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Sebastian

Welcome!

Dear Sebastian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sebastian Hubbard
8919 1st Street
Sacramento, CA 60418

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Tara

Welcome!

Dear Tara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Tara Kim
8454 Grand Avenue
Santa Ana, CA 47737

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cassidy

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4297

Welcome!

Dear Cassidy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Cassidy Mcmillan
9723 Perry St. Ap #615
Oakland, CA 198

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Nathaniel

Welcome!

Dear Nathaniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nathaniel Petty
1263 River Road
San Diego, CA 15298

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Natalie

Welcome!

Dear Natalie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Natalie Singleton
9495 Paerdegat Ave
Santa Ana, CA 17405

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Darryl

Welcome!

Dear Darryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Darryl Mcdonald
8466 Highlawn Rd.
Los Angeles, CA 37056

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lacey

Welcome!

Dear Lacey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lacey Carson
5428 Division Road
Fresno, CA 78129

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Sawyer

Welcome!

Dear Sawyer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Sawyer Curry
879 Gravesend Rd.
Sacramento, CA 43153

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Odessa

Welcome!

Dear Odessa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Odessa Curry
3739 Brighton St.
Oakland, CA 80482

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Indigo

Welcome!

Dear Indigo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Indigo Perez
P.O. Box 508
San Jose, CA 89325

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dennis

Welcome!

Dear Dennis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Dennis Farrell
5659 Livonia St.
San Jose, CA 15629

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Zane

Welcome!

Dear Zane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Zane Petty
P.O. Box 358
Bakersfield, CA 29021

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Cameron

Welcome!

Dear Cameron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Cameron Grant
P.O. Box 357
San Jose, CA 91275

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Briar

Welcome!

Dear Briar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Briar Flowers
P.O. Box 623
Santa Ana, CA 14070

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Calista

Welcome!

Dear Calista,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Calista Dyer
8475 Heath Rd. Ap #635
Long Beach, CA 11831

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Jasper

Welcome!

Dear Jasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jasper Nolan
2018 Apollo Ave
Oakland, CA 35916

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lawrence

Welcome!

Dear Lawrence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Lawrence Boyer
P.O. Box 529
Bakersfield, CA 98392

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Gay

Welcome!

Dear Gay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gay Bridges
1581 Garden Street
Los Angeles, CA 88687

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Bree

Welcome!

Dear Bree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Bree Carter
6561 Albemarle Street Ap #545
Sacramento, CA 63589

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Carter

Welcome!

Dear Carter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Carter Garrison
2576 Royce Ave
Riverside, CA 69327

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Solomon

Welcome!

Dear Solomon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Solomon Park
5477 Elmwood Road
San Fransisco, CA 58009

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rina

Welcome!

Dear Rina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Rina Webster
4666 1st St.
Oakland, CA 30101

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Roary

Welcome!

Dear Roary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Roary Browning
5122 Fanchon Ave Ap #410
Oakland, CA 63250

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Vielka

Welcome!

Dear Vielka,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Vielka Copeland
4796 63rd Av.
Long Beach, CA 63793

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Uta

Welcome!

Dear Uta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Uta Coleman
2106 Howard Street
Bakersfield, CA 36454

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Hunter

Welcome!

Dear Hunter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hunter Weber
5520 Chestnut Avenue
Long Beach, CA 16138

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Byron

Welcome!

Dear Byron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Byron Hood
1259 Kingsland St. Ap #385
San Diego, CA 83349

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Amanda

Welcome!

Dear Amanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Amanda Alford
P.O. Box 899
Oakland, CA 69151

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]
& WINE

Welcome Yen

Welcome!

Dear Yen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Yen Vasquez
7226 Mermaid St.
San Fransisco, CA 88502

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Fuller

Welcome!

Dear Fuller,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Fuller Rasmussen
2099 20th Av. Ap #775
San Fransisco, CA 1310

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Chester

Welcome!

Dear Chester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Chester Kane
P.O. Box 534
San Luis Obispo, CA 22736

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Dominic

Welcome!

Dear Dominic,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Dominic Chaney
P.O. Box 273
San Diego, CA 31203

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Knox

Welcome!

Dear Knox,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Knox Mckenzie
3994 40th Rd.
Bakersfield, CA 31068

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Zachery

Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Zachery Harmon
8783 Woodbine St. Ap #669
Sacramento, CA 46601

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jessica

Welcome!

Dear Jessica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Jessica Roberts
5714 Fanchon Ave
Fresno, CA 76861

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Yvonne

Welcome!

Dear Yvonne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Yvonne Navarro
P.O. Box 247
Rancho Cucamonga, CA 25408

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Hadassah

Welcome!

Dear Hadassah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Hadassah Lang
P.O. Box 683
Los Angeles, CA 70630

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Daryl

Welcome!

Dear Daryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Daryl Marsh
2795 97th Rd.
Sacramento, CA 18182

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome India

Welcome!

Dear India,

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

India Schmidt
P.O. Box 627
Los Angeles, CA 55111

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Pascale

Welcome!

Dear Pascale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Pascale Kemp
P.O. Box 978
San Luis Obispo, CA 78598

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Christopher Graham
4847 Sackett Av.
Oakland, CA 98428

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kirby

Welcome!

Dear Kirby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kirby Calhoun
8657 Johnson Street Ap #813
San Diego, CA 6020

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Adrian

Welcome!

Dear Adrian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Adrian Glenn
5668 6th Avenue
Fresno, CA 97123

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Macey

Welcome!

Dear Macey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Macey Perkins
6752 Troutman Rd. Ap #283
Long Beach, CA 44514

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Felicia

Welcome!

Dear Felicia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Felicia Nguyen
4375 Harbor St. Ap #759
Los Angeles, CA 41454

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Inga

Welcome!

Dear Inga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Inga Mendez
8765 Chester Ave
San Luis Obispo, CA 56586

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nissim

Welcome!

Dear Nissim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

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Prepared especially for Gold Member

Nissim Mercer
P.O. Box 865
San Diego, CA 68476

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Nehru

Welcome!

Dear Nehru,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nehru Schmidt
9212 Brunt Av.
Fresno, CA 75234

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Erin

Welcome!

Dear Erin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Erin Vargas
3303 102nd St.
Los Angeles, CA 65246

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Carter

Welcome!

Dear Carter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Carter Jacobson
4984 Spencer Rd.
Long Beach, CA 43464

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jarrod

Welcome!

Dear Jarrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Jarrod Buckley
P.O. Box 245
Bakersfield, CA 39812

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Debra

Welcome!

Dear Debra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Debra Boone
P.O. Box 320
San Diego, CA 19104

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Cain

Welcome!

Dear Cain,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cain Vargas
3057 Lewis Rd.
San Diego, CA 77550

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tasha

Welcome!

Dear Tasha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Tasha Blankenship
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Fresno, CA 6298

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Wendy

Welcome!

Dear Wendy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Wendy Payne
4948 Marginal St.
Anaheim, CA 37951

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lucian

Welcome!

Dear Lucian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lucian Hendricks
9098 Avenue St. Ap #810
Fresno, CA 44898

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Clementine

Welcome!

Dear Clementine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Clementine Aguilar
P.O. Box 613
Los Angeles, CA 27117

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Carlos

Welcome!

Dear Carlos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Carlos Holmes
P.O. Box 149
Rancho Cucamonga, CA 55820

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Darius

Welcome!

Dear Darius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Darius Dixon
P.O. Box 957
Riverside, CA 25995

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Quinlan

Welcome!

Dear Quinlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Quinlan Wilson
6367 Bay Avenue
Riverside, CA 463

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Sacha

Welcome!

Dear Sacha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Sacha Browning
8539 McKibbin Street
San Diego, CA 57908

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hanna

Welcome!

Dear Hanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Hanna Cooper
1926 41st Rd.
Sacramento, CA 49934

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Wilma

Welcome!

Dear Wilma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Wilma Webster
608 30th Road
Anaheim, CA 28487

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Denton

Welcome!

Dear Denton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Denton Long
3441 Sunnyside Road
San Luis Obispo, CA 29463

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lance

Welcome!

Dear Lance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lance Gilmore
P.O. Box 636
Rancho Cucamonga, CA 39127

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Yvonne

Welcome!

Dear Yvonne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Yvonne Banks
7412 Cherry Ave
Long Beach, CA 24944

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Thaddeus

Welcome!

Dear Thaddeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Thaddeus Charles
6727 Rogers Road
San Luis Obispo, CA 73557

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Richard

Welcome!

Dear Richard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Richard Macdonald
5919 Avenue Rd.
Bakersfield, CA 53937

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ursa

Welcome!

Dear Ursa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ursa Gill
258 Utica St.
Anaheim, CA 8765

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Shad

Welcome!

Dear Shad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shad Castaneda
2714 Tillary Av.
Anaheim, CA 84948

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Noelle

Welcome!

Dear Noelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Noelle Grant
6551 106th Rd. Ap #549
San Jose, CA 23497

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lucas

Welcome!

Dear Lucas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lucas Clemons
5162 St St.
San Jose, CA 84341

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Pascale

Welcome!

Dear Pascale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Pascale Rowe
2080 107th Street
Santa Ana, CA 25612

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Hashim

Welcome!

Dear Hashim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hashim Ewing
P.O. Box 736
Fresno, CA 75836

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Colton

Welcome!

Dear Colton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Colton Holloway
2383 Rock Rd. Ap #846
Riverside, CA 3120

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ashely

Welcome!

Dear Ashely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Ashely Kemp
P.O. Box 427
Los Angeles, CA 20450

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Piper

Welcome!

Dear Piper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Piper Mitchell
4348 Canarsie Av.
Oakland, CA 51034

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nayda

Welcome!

Dear Nayda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nayda Cooper
P.O. Box 758
Rancho Cucamonga, CA 55253

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lesley

Welcome!

Dear Lesley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lesley Turner
2885 Hicks Av.
San Luis Obispo, CA 80188

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Dillon Hartman
P.O. Box 225
Los Angeles, CA 49459

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Julie

Welcome!

Dear Julie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Julie Hicks
P.O. Box 387
Fresno, CA 8915

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Simon

Welcome!

Dear Simon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Simon Shepherd
P.O. Box 297
San Fransisco, CA 39127

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Adria

Welcome!

Dear Adria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Adria Osborn
6606 Wolcott Road
San Jose, CA 12079

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Judah

Welcome!

Dear Judah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Judah Perez
2768 Lombardy Ave Ap #809
Fresno, CA 66910

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Iris

Welcome!

Dear Iris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Iris Bradshaw
6415 President Avenue
Long Beach, CA 43271

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Scott

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4380

Welcome!

Dear Scott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Scott Mcintosh
4272 Post St.
Sacramento, CA 73766

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Reese

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4381

Welcome!

Dear Reese,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Reese Vinson
6582 Rodney Avenue Ap #661
Long Beach, CA 51763

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Ashely

Welcome!

Dear Ashely,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ashely Ward
6065 4th Street
Riverside, CA 48013

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Dana

Welcome!

Dear Dana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Dana Lewis
3036 Pitkin Road
Bakersfield, CA 23420

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Alfonso

Welcome!

Dear Alfonso,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Alfonso Rivas
P.O. Box 650
San Fransisco, CA 69339

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Brent Sawyer
P.O. Box 765
Sacramento, CA 61237

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Chantale

Welcome!

Dear Chantale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Chantale Mcdowell
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San Fransisco, CA 96101

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Quamar

Welcome!

Dear Quamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Quamar Haney
P.O. Box 672
San Luis Obispo, CA 73574

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Anne

Welcome!

Dear Anne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Anne Vincent
P.O. Box 760
Sacramento, CA 57686

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Bethany

Welcome!

Dear Bethany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Bethany Parks
583 Balfour Street
Los Angeles, CA 27808

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Akeem

Welcome!

Dear Akeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Akeem Velasquez
2797 Lombardy Road Ap #961
San Fransisco, CA 43375

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lawrence

Welcome!

Dear Lawrence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Lawrence Howard
3454 Boyland Rd. Ap #293
Oakland, CA 13867

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Shelby

Welcome!

Dear Shelby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Shelby Jackson
6802 Jude St.
Oakland, CA 12586

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ignacia

Welcome!

Dear Ignacia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ignacia Dejesus
4512 Polhemus Av.
San Fransisco, CA 56064

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Juliet

Welcome!

Dear Juliet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Juliet Drake
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San Luis Obispo, CA 26217

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Gil

Welcome!

Dear Gil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Gil Rojas
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Santa Ana, CA 91803

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Gloria

Welcome!

Dear Gloria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Gloria Sharpe
8881 Dewitt Av.
Long Beach, CA 40472

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Shannon

Welcome!

Dear Shannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Shannon Wiggins
2363 Shore Av.
Oakland, CA 26982

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Camilla

Welcome!

Dear Camilla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

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Prepared especially for Gold Member

Camilla Norman
7310 Ovington Street
San Diego, CA 56846

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Graham

Welcome!

Dear Graham,

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Prepared especially for Silver Member

Graham Berg
P.O. Box 423
Santa Ana, CA 1584

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Bethany

Welcome!

Dear Bethany,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bethany Schroeder
1535 Brooklyn Street Ap #738
San Fransisco, CA 88657

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Melvin

Welcome!

Dear Melvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Melvin Holland
6531 Surf St.
San Diego, CA 25039

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Arthur

Welcome!

Dear Arthur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Arthur Riggs
8049 Avenue St.
Anaheim, CA 39710

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hop

Welcome!

Dear Hop,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hop Pickett
P.O. Box 422
Los Angeles, CA 76518

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Hedley

Welcome!

Dear Hedley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hedley Flynn
2871 Adams Rd.
Rancho Cucamonga, CA 87174

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Barclay

Welcome!

Dear Barclay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Barclay Peterson
P.O. Box 308
Anaheim, CA 53066

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Odette

Welcome!

Dear Odette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Odette Barrett
1648 Spencer Rd.
San Luis Obispo, CA 53848

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Cameron

Welcome!

Dear Cameron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Cameron Kidd
323 Wortman St.
Sacramento, CA 57940

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Judah

Welcome!

Dear Judah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Judah Nelson
9766 Malcolm Ave
Oakland, CA 33842

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Avye

Welcome!

Dear Avye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Avye Mayo
3272 Alabama Rd.
Rancho Cucamonga, CA 94202

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PAIRED BEST WITH: Red Wine

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3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Francis

Welcome!

Dear Francis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Francis Galloway
996 Brighton Rd. Ap #594
San Diego, CA 33522

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Breanna

Welcome!

Dear Breanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Breanna Waller
9103 Bedford Street
Los Angeles, CA 18457

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Oscar

Welcome!

Dear Oscar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Oscar Mercer
3001 Nautilus St. Ap #905
San Fransisco, CA 25142

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Nyssa

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4413

Welcome!

Dear Nyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Nyssa Lopez
9751 Corbin Avenue
Anaheim, CA 33165

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Clark

Welcome!

Dear Clark,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Clark Rodgers
5196 Downing Rd.
Sacramento, CA 91617

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Avram

Welcome!

Dear Avram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

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San Jose, CA 45839

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome TaShya

Welcome!

Dear TaShya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

TaShya Hess
1929 Schweikerts St.
San Fransisco, CA 40174

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Julian

Welcome!

Dear Julian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Julian Morse
9582 Adler Street
San Diego, CA 58504

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Natalie

Welcome!

Dear Natalie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Natalie Harrison
P.O. Box 704
Fresno, CA 53396

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Bo

Welcome!

Dear Bo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Bo Vaughan
7715 Colonial Av. Ap #680
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Lucian

Welcome!

Dear Lucian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Lucian Warren
4315 9th Avenue Ap #609
San Jose, CA 68814

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Honorato

Welcome!

Dear Honorato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Honorato Gonzalez
9574 Flatlands St. Ap #736
Sacramento, CA 34439

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Maisie

Welcome!

Dear Maisie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Maisie Obrien
6106 108th St.
Rancho Cucamonga, CA 84126

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns 3 tablespoons dry white wine 2½ tablespoons black bean–garlic sauce 3 teaspoons sugar Three 1½-pound rib eye steaks Salt	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes. 2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour. 3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Silas

Welcome!

Dear Silas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Silas Brooks
4567 3rd Ave Ap #216
San Fransisco, CA 3880

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PAIRED BEST WITH: Red Wine

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1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Sopoline

Welcome!

Dear Sopoline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Sopoline Whitfield
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San Jose, CA 69252

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Quincy

Welcome!

Dear Quincy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Quincy Ross
P.O. Box 382
San Jose, CA 71228

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Gillian

Welcome!

Dear Gillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Gillian Craig
1952 Vanderveer Avenue
Fresno, CA 20112

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Tucker

Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tucker Moreno
2146 82nd Road
San Jose, CA 87180

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Odessa

Welcome!

Dear Odessa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Odessa Wise
475 18th Avenue
Long Beach, CA 74209

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Grant

Welcome!

Dear Grant,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Grant Lambert
1828 1st St. Ap #176
Anaheim, CA 53888

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Malcolm

Welcome!

Dear Malcolm,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Malcolm Patton
1097 Greenwood Ave
Santa Ana, CA 5349

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Dominic

Welcome!

Dear Dominic,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Dominic Gould
P.O. Box 128
San Luis Obispo, CA 71642

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Wylie

Welcome!

Dear Wylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Wylie Clements
599 20th Road
San Diego, CA 32985

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Brian

Welcome!

Dear Brian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brian Spencer
4678 Portal St. Ap #230
San Fransisco, CA 35677

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome McKenzie

Welcome!

Dear McKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

McKenzie Ray
9039 Bay Ave
Long Beach, CA 13332

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Warren

Welcome!

Dear Warren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Warren Dunlap
P.O. Box 442
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Constance

Welcome!

Dear Constance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Constance Pollard
P.O. Box 297
Long Beach, CA 15008

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Lee Chase
7549 Pembroke Road
Long Beach, CA 7984

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Sylvester Page
1813 Greene Av.
San Luis Obispo, CA 82429

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Marshall

Welcome!

Dear Marshall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Marshall Gilmore
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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Plato

Welcome!

Dear Plato,

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Prepared especially for Platinum Member

Plato Alexander
P.O. Box 708
Long Beach, CA 35393

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Lance

Welcome!

Dear Lance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lance Gibson
P.O. Box 905
San Diego, CA 37248

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aquila Cline
7497 St Avenue
Riverside, CA 52243

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brooke

Welcome!

Dear Brooke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Brooke Vargas
5372 Centre Rd.
Bakersfield, CA 87241

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Camille

Welcome!

Dear Camille,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Camille Mcdaniel
6715 Village Avenue Ap #930
Bakersfield, CA 70598

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Evangeline

Welcome!

Dear Evangeline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Evangeline Kane
7610 Bushwick Street
Bakersfield, CA 55320

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lamar

Welcome!

Dear Lamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Lamar Harris
3688 Brooklyn Avenue
Fresno, CA 7656

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Penelope

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4447

Welcome!

Dear Penelope,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Penelope Landry
8134 Hutchinson Avenue
Santa Ana, CA 1066

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Malcolm

Welcome!

Dear Malcolm,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Malcolm Hoover
5789 Seba Av.
Bakersfield, CA 5697

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jemima

Welcome!

Dear Jemima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jemima Vang
P.O. Box 954
Oakland, CA 95878

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome John

Welcome!

Dear John,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

John Cook
6436 Kaufman Ave Ap #976
Anaheim, CA 59933

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Thor

Welcome!

Dear Thor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Thor Cox
P.O. Box 211
Fresno, CA 18830

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Aidan

Welcome!

Dear Aidan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Aidan Schroeder
P.O. Box 805
San Jose, CA 23326

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lionel Merrill
8320 Brighton St.
Los Angeles, CA 1812

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Piper

Welcome!

Dear Piper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Piper Mckenzie
8255 Brooklyn St.
Sacramento, CA 52261

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Zeus

Welcome!

Dear Zeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Zeus Hansen
6825 66th St. Ap #517
Sacramento, CA 56175

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lisandra

Welcome!

Dear Lisandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lisandra Travis
P.O. Box 733
Los Angeles, CA 47525

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Cain

Welcome!

Dear Cain,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Cain Knight
8802 Linden St. Ap #245
Los Angeles, CA 79141

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Eugenia

Welcome!

Dear Eugenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Eugenia Gilbert
P.O. Box 143
Rancho Cucamonga, CA 1493

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Carla

Welcome!

Dear Carla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Carla Welch
5477 Bay Rd.
San Fransisco, CA 25428

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Amery

Welcome!

Dear Amery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Amery Bradshaw
5459 Boyland Avenue
San Fransisco, CA 80443

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Keegan

Welcome!

Dear Keegan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Keegan Gay
979 2nd St.
Sacramento, CA 50261

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jolene

Welcome!

Dear Jolene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Jolene Rios
3750 Bay St. Ap #123
Rancho Cucamonga, CA 26222

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Aurelia

Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Aurelia Mathis
4502 Marine Av. Ap #638
San Luis Obispo, CA 41160

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Channing

Welcome!

Dear Channing,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Channing Boyer
P.O. Box 259
Riverside, CA 21128

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Gail

Welcome!

Dear Gail,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Gail Landry
P.O. Box 443
Santa Ana, CA 75697

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Imani

Welcome!

Dear Imani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Imani Glass
9467 Cyrus St. Ap #134
Anaheim, CA 67499

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Xandra

Welcome!

Dear Xandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Xandra Gibson
1754 Marcy Av.
Santa Ana, CA 65665

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jin

Welcome!

Dear Jin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jin Chase
3675 Oriental Av.
Fresno, CA 79539

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Karly White
P.O. Box 815
San Luis Obispo, CA 14713

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Colby

Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Colby Santiago
P.O. Box 271
Riverside, CA 3190

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Jermaine Robinson
1956 Mill Avenue
Oakland, CA 54824

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Sharon

Welcome!

Dear Sharon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Sharon Rosario
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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hermione

Welcome!

Dear Hermione,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Hermione Sawyer
P.O. Box 969
San Jose, CA 13099

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Minerva

Welcome!

Dear Minerva,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Minerva Anderson
2141 Wogan Av. Ap #265
Sacramento, CA 9849

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Wendy

Welcome!

Dear Wendy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Wendy Beard
1765 Tabor Road
San Luis Obispo, CA 86795

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Melyssa

Welcome!

Dear Melyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Melyssa Case
9005 Clermont Rd.
Riverside, CA 37725

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Zenia

Welcome!

Dear Zenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Zenia Kim
P.O. Box 368
Los Angeles, CA 61776

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Bell

Welcome!

Dear Bell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Bell Finley
9666 Indiana Ave
San Fransisco, CA 41173

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tarik

Welcome!

Dear Tarik,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tarik Giles
P.O. Box 254
Anaheim, CA 77036

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Adena

Welcome!

Dear Adena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Adena Rasmussen
5889 Sutter Ave
Los Angeles, CA 10669

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Ray

Welcome!

Dear Ray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Ray Hutchinson
9611 Aster Road
Anaheim, CA 71201

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Pandora

Welcome!

Dear Pandora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Pandora Cherry
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Bakersfield, CA 87590

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Kieran

Welcome!

Dear Kieran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kieran Cervantes
4908 Patchen Avenue
San Diego, CA 79714

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Haley

Welcome!

Dear Haley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Haley Sears
P.O. Box 855
Rancho Cucamonga, CA 71884

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Hiroko

Welcome!

Dear Hiroko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Hiroko Odonnell
1109 Waldorf Avenue Ap #943
Fresno, CA 19695

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Tucker

Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
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Prepared especially for Silver Member

Tucker Waller
4357 Owls St.
Santa Ana, CA 54025

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Tyrone

Welcome!

Dear Tyrone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Tyrone Alston
P.O. Box 986
San Luis Obispo, CA 63948

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dawn

Welcome!

Dear Dawn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Dawn Golden
2361 6th Avenue Ap #732
Santa Ana, CA 32240

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Virginia

Welcome!

Dear Virginia,

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Prepared especially for Gold Member

Virginia Warren
6318 Union Avenue
Rancho Cucamonga, CA 37052

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1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Harding

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4490

Welcome!

Dear Harding,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Harding Arnold
9645 Portal Rd.
San Jose, CA 48272

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PAIRED BEST WITH: Red Wine

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3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Walter

Welcome!

Dear Walter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Walter Macdonald
P.O. Box 505
Bakersfield, CA 6687

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Prescott Greer
P.O. Box 913
Los Angeles, CA 82275

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Cole

Welcome!

Dear Cole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Cole Hodges
P.O. Box 632
San Diego, CA 3824

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jesse

Welcome!

Dear Jesse,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Jesse Mcguire
5368 Warsoff St.
San Luis Obispo, CA 21761

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ezekiel

Welcome!

Dear Ezekiel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Ezekiel Galloway
P.O. Box 658
Los Angeles, CA 13833

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Dorian

Welcome!

Dear Dorian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Dorian Conrad
3938 Irwin Street
Sacramento, CA 22357

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Samson

Welcome!

Dear Samson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Samson Yang
2728 Snediker Road
San Fransisco, CA 95885

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ulysses

Welcome!

Dear Ulysses,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Ulysses George
8180 Monroe Ave Ap #540
Riverside, CA 33822

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lillian

Welcome!

Dear Lillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Lillian Farmer
6293 Division Ave Ap #227
Los Angeles, CA 21806

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Vladimir

Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Vladimir Harris
6384 56th Street
San Diego, CA 4414

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ryder

Welcome!

Dear Ryder,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Ryder Macias
P.O. Box 854
Fresno, CA 75587

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Germaine

Welcome!

Dear Germaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Germaine Fisher
8616 Marine St. Ap #924
Long Beach, CA 51528

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Cooper

Welcome!

Dear Cooper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Cooper Norton
2038 Estate St.
Sacramento, CA 41346

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Nola

Welcome!

Dear Nola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Nola Serrano
3851 3rd Avenue
Santa Ana, CA 38711

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Dawn

Welcome!

Dear Dawn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Dawn Levy
5174 Belvidere Av.
Long Beach, CA 75716

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Neil Douglas
2328 16th Rd.
Riverside, CA 62378

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome George

Welcome!

Dear George,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

George Gibson
2452 Voorhies Avenue
San Diego, CA 13754

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Dane

Welcome!

Dear Dane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Dane Ellison
P.O. Box 373
Oakland, CA 82062

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Yuli

Welcome!

Dear Yuli,

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Prepared especially for Platinum Member

Yuli Clark
4737 Georgia St. Ap #754
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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ella

Welcome!

Dear Ella,

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Member Benefits

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Prepared especially for Gold Member

Ella Gomez
8677 Willow Rd.
Oakland, CA 86625

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Justin Lynn
P.O. Box 315
Oakland, CA 34593

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Norman

Welcome!

Dear Norman,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Norman Allen
P.O. Box 684
San Luis Obispo, CA 19677

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Risa

Welcome!

Dear Risa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Risa Daniels
2631 End Ave Ap #589
Santa Ana, CA 30084

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kareem

Welcome!

Dear Kareem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kareem Marquez
6408 Palmetto St. Ap #929
Rancho Cucamonga, CA 34557

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Brenden

Welcome!

Dear Brenden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Brenden Stewart
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Oakland, CA 48065

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Germaine

Welcome!

Dear Germaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Germaine Rodgers
1053 Eckford Rd. Ap #870
Fresno, CA 43510

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Moana

Welcome!

Dear Moana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Moana Blake
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Germane

Welcome!

Dear Germane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Germane Holden
5161 Cooke Ave
Santa Ana, CA 28757

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Iliana

Welcome!

Dear Iliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Iliana Brennan
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San Jose, CA 12918

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Carla

Welcome!

Dear Carla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Carla Tucker
3419 Willmohr St. Ap #792
San Jose, CA 95448

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Geoffrey

Welcome!

Dear Geoffrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Geoffrey Meyer
9397 Buffalo Rd.
San Jose, CA 14668

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Gannon

Welcome!

Dear Gannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Gannon Allen
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Los Angeles, CA 10962

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Vance

Welcome!

Dear Vance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Vance Witt
8806 Buren St.
Long Beach, CA 75339

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Honorato

Welcome!

Dear Honorato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Honorato Bauer
9626 Beach St.
San Jose, CA 17430

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Moana

Welcome!

Dear Moana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Moana Cruz
P.O. Box 395
Fresno, CA 81988

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Murphy

Welcome!

Dear Murphy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Murphy Berger
P.O. Box 536
San Diego, CA 7365

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Garrett

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4527

Welcome!

Dear Garrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Garrett Davis
3961 Bay Rd. Ap #486
Rancho Cucamonga, CA 23218

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Thane

Welcome!

Dear Thane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Thane Beard
P.O. Box 173
Los Angeles, CA 88516

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Willa

Welcome!

Dear Willa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Willa Bradshaw
845 Woods Rd.
Santa Ana, CA 53889

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Adena

Welcome!

Dear Adena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Adena Boone
3930 Broome Rd.
San Diego, CA 50759

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Alea

Welcome!

Dear Alea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Alea Conner
9869 Westminster St. Ap #614
Long Beach, CA 77020

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jackson

Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jackson Hutchinson
P.O. Box 882
Rancho Cucamonga, CA 58144

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Colorado

Welcome!

Dear Colorado,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Colorado Stephenson
5486 Harwood Avenue Ap #918
Rancho Cucamonga, CA 84716

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Aladdin

Welcome!

Dear Aladdin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Aladdin Woodard
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ray

Welcome!

Dear Ray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Ray Ellis
P.O. Box 320
San Luis Obispo, CA 62542

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Ursula

Welcome!

Dear Ursula,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Ursula Meadows
5517 Hoyt Avenue
Sacramento, CA 99911

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Carissa

Welcome!

Dear Carissa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Carissa Rosario
P.O. Box 209
Los Angeles, CA 35041

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Connor

Welcome!

Dear Connor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Connor Steele
P.O. Box 606
Santa Ana, CA 43144

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Carla

Welcome!

Dear Carla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Carla David
1854 41st St. Ap #270
Long Beach, CA 96741

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cyrus

Welcome!

Dear Cyrus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Cyrus Woods
9078 Clara Avenue Ap #299
San Jose, CA 21704

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Heather

Welcome!

Dear Heather,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Heather Gamble
8943 18th St. Ap #306
Long Beach, CA 53315

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Bernard

Welcome!

Dear Bernard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bernard Kaufman
7420 Varkens Rd.
Long Beach, CA 56148

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Angelica

Welcome!

Dear Angelica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Angelica Townsend
1094 Folsom Avenue Ap #315
Oakland, CA 5348

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Dorothy

Welcome!

Dear Dorothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Dorothy Ward
P.O. Box 714
Riverside, CA 57155

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Chadwick

Welcome!

Dear Chadwick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Chadwick Swanson
7627 Caton Rd.
Los Angeles, CA 90782

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Rigel

Welcome!

Dear Rigel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Rigel Franklin
2641 Dinsmore St.
San Diego, CA 77742

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Leila

Welcome!

Dear Leila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Leila Moses
6978 Miami Street
San Jose, CA 62942

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Aaron

Welcome!

Dear Aaron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Aaron Duffy
6362 X Rd.
Santa Ana, CA 40303

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Sarah

Welcome!

Dear Sarah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sarah Andrews
2684 Hoyts Rd. Ap #105
Sacramento, CA 49743

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Hyacinth

Welcome!

Dear Hyacinth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Hyacinth Lawrence
4223 Lake Rd.
San Fransisco, CA 6868

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Blythe

Welcome!

Dear Blythe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Blythe Cook
4198 Caton Rd. Ap #597
Rancho Cucamonga, CA 7551

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Tate

Welcome!

Dear Tate,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Tate Donaldson
6606 Brighton Street
Santa Ana, CA 11082

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Recipe

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PAIRED BEST WITH: Red Wine

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¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Quinn

Welcome!

Dear Quinn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Quinn Guthrie
4417 Devoe Rd.
Oakland, CA 59478

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Connor

Welcome!

Dear Connor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Connor Sargent
2601 Merit Av.
Los Angeles, CA 9511

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Aimee

Welcome!

Dear Aimee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Aimee Blevins
5763 Independence Road Ap #486
Sacramento, CA 1794

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Julian

Welcome!

Dear Julian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Wine V1.0.1 (August 1, 2013 1:41 PM). Page 6, Record 4556

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Julian Rice
194 Kingsborough Street
Anaheim, CA 56105

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Aaron

Welcome!

Dear Aaron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Aaron Barker
P.O. Box 610
San Diego, CA 59878

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Donna

Welcome!

Dear Donna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Donna Sampson
2043 8th Av.
San Jose, CA 20617

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Doris

Welcome!

Dear Doris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Doris Rojas
9125 Butler Ave Ap #292
Los Angeles, CA 3274

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kiara

Welcome!

Dear Kiara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kiara Cherry
P.O. Box 746
Sacramento, CA 8078

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Emmanuel

Welcome!

Dear Emmanuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emmanuel Dalton
1815 Warsoff Av.
Santa Ana, CA 61842

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Kuame

Welcome!

Dear Kuame,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kuame Waller
8908 New Ave Ap #984
Oakland, CA 73946

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Simon

Welcome!

Dear Simon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Simon Kirkland
244 Wilson St.
Fresno, CA 60287

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Marshall

Welcome!

Dear Marshall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Marshall Nelson
2999 Brighton St.
Anaheim, CA 39580

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Tate

Welcome!

Dear Tate,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Tate Lowery
P.O. Box 872
San Jose, CA 56649

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jeanette

Welcome!

Dear Jeanette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jeanette Mendez
6779 Jerome Rd.
Sacramento, CA 77139

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kyle

Welcome!

Dear Kyle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kyle French
3140 Beayer Ave Ap #909
San Diego, CA 53102

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Scarlett

Welcome!

Dear Scarlett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Scarlett Haley
7696 Monroe Street Ap #380
Fresno, CA 66201

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Vincent

Welcome!

Dear Vincent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Vincent Lawson
7905 Jersey Av.
Riverside, CA 52170

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hedy

Welcome!

Dear Hedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hedy Farley
7642 Gotham Av.
San Diego, CA 5272

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Stewart

Welcome!

Dear Stewart,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Stewart Lindsay
8828 Webster Ave
Riverside, CA 76501

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kaitlin

Welcome!

Dear Kaitlin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kaitlin Collier
P.O. Box 525
San Fransisco, CA 46007

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Rina

Welcome!

Dear Rina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Rina Garner
830 Howard Avenue
Riverside, CA 76120

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Wallace

Welcome!

Dear Wallace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Wallace Olsen
4871 S St. Ap #451
Los Angeles, CA 58257

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Dillon Hood
7639 Georgia Rd.
Anaheim, CA 60954

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Griffith

Welcome!

Dear Griffith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Griffith Sweeney
340 Post Av. Ap #605
Sacramento, CA 75761

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Gary

Welcome!

Dear Gary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Gary Velazquez
8798 Harway St.
Fresno, CA 47648

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Asher

Welcome!

Dear Asher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Asher Chan
5548 Main Street
San Jose, CA 70359

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Gavin

Welcome!

Dear Gavin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Gavin Reynolds
3950 St Road Ap #132
San Diego, CA 66809

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Rhoda

Welcome!

Dear Rhoda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Rhoda Gilmore
6180 Kansas Ave
Long Beach, CA 23074

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Jenette

Welcome!

Dear Jenette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Jenette Walton
233 Verona Rd.
San Jose, CA 8891

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kuame

Welcome!

Dear Kuame,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kuame Tyler
7977 Marion Rd. Ap #780
Rancho Cucamonga, CA 39264

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hamish

Welcome!

Dear Hamish,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hamish Jones
P.O. Box 519
Rancho Cucamonga, CA 88275

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ralph

Welcome!

Dear Ralph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ralph Barrera
3452 105th St.
Bakersfield, CA 99060

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jordan

Welcome!

Dear Jordan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jordan Morrow
2346 King St. Ap #308
Santa Ana, CA 33871

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Drake

Welcome!

Dear Drake,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Drake Rush
7245 Calyer Street Ap #523
Riverside, CA 71491

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Lee Knight
1370 Skidmore Avenue
Rancho Cucamonga, CA 96863

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Recipe

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PAIRED BEST WITH: Red Wine

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12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Xenos

Welcome!

Dear Xenos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Xenos Hoffman
4230 3rd Av.
Santa Ana, CA 66109

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Xaviera

Welcome!

Dear Xaviera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Xaviera Powers
P.O. Box 457
Sacramento, CA 98544

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Gail

Welcome!

Dear Gail,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Gail Joseph
7540 Gilmore Street Ap #324
Oakland, CA 17652

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Regina

Welcome!

Dear Regina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Regina Benton
784 Beverley Rd.
San Luis Obispo, CA 19124

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Fitzgerald

Welcome!

Dear Fitzgerald,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Fitzgerald Mays
P.O. Box 110
Sacramento, CA 44781

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kennan

Welcome!

Dear Kennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kennan Fleming
6652 St St.
Santa Ana, CA 38713

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Chase

Welcome!

Dear Chase,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Chase Chapman
P.O. Box 364
Oakland, CA 58535

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Shelley

Welcome!

Dear Shelley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shelley Webb
P.O. Box 741
Long Beach, CA 94742

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Alika

Welcome!

Dear Alika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alika Baldwin
7966 Seba Rd. Ap #582
Sacramento, CA 78784

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Chester

Welcome!

Dear Chester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Chester Rogers
P.O. Box 717
San Luis Obispo, CA 33207

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Aiko

Welcome!

Dear Aiko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Aiko Wolfe
3820 45th Road Ap #550
Oakland, CA 96286

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Merrill

Welcome!

Dear Merrill,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Merrill Knox
9393 11th Rd. Ap #310
San Diego, CA 6777

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Tatum

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4600

Welcome!

Dear Tatum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tatum Hester
9135 Lee Rd.
San Jose, CA 95878

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Chester

Welcome!

Dear Chester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Chester Hardin
4496 2nd Street
Sacramento, CA 72947

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kaye

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4602

Welcome!

Dear Kaye,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Kaye Pierce
9506 2 Rd.
Santa Ana, CA 14229

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ramona

Welcome!

Dear Ramona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ramona Hahn
P.O. Box 371
Anaheim, CA 79712

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Kiayada

Welcome!

Dear Kiayada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kiayada Beck
2223 St St. Ap #278
Long Beach, CA 90539

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ralph

Welcome!

Dear Ralph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ralph Terry
9706 Stone Avenue Ap #941
Los Angeles, CA 63342

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kevin

Welcome!

Dear Kevin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Kevin Chambers
P.O. Box 308
Sacramento, CA 58708

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Brock

Welcome!

Dear Brock,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brock Conway
P.O. Box 642
Rancho Cucamonga, CA 76772

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome William

Welcome!

Dear William,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

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Prepared especially for Platinum Member

William Baker
6328 Powell Street Ap #442
Oakland, CA 74701

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome April

Welcome!

Dear April,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

April Griffin
4005 Barbey St.
Oakland, CA 65770

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Thomas

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4610

Welcome!

Dear Thomas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Thomas Livingston
9561 Keever St.
Fresno, CA 31832

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kiara

Welcome!

Dear Kiara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Kiara Padilla
3304 91st Rd.
Los Angeles, CA 87462

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Arsenio

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4612

Welcome!

Dear Arsenio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Arsenio Salazar
9621 Gem Street
Fresno, CA 40724

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Oprah

Welcome!

Dear Oprah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Oprah Crosby
P.O. Box 304
Anaheim, CA 89936

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jason

Welcome!

Dear Jason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jason Key
P.O. Box 713
Los Angeles, CA 30854

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alec

Welcome!

Dear Alec,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Alec Harmon
7992 Old Av. Ap #743
Bakersfield, CA 7912

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Delilah

Welcome!

Dear Delilah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Delilah Lee
2255 Garnet St.
Santa Ana, CA 94693

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Brenden

Welcome!

Dear Brenden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brenden Hull
4127 Beverly Street Ap #508
San Fransisco, CA 38930

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Nasim

Welcome!

Dear Nasim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nasim Fuller
4220 Junius St.
San Diego, CA 91086

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Malachi

Welcome!

Dear Malachi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Malachi Burris
P.O. Box 422
San Fransisco, CA 51588

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Allistair

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4620

Welcome!

Dear Allistair,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Allistair Duke
6464 Barwell Road
Fresno, CA 23918

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Lacota

Welcome!

Dear Lacota,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lacota Short
P.O. Box 517
Santa Ana, CA 29849

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Derek

Welcome!

Dear Derek,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Derek Robles
P.O. Box 459
San Fransisco, CA 67391

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Gavin

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4623

Welcome!

Dear Gavin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Gavin Poole
P.O. Box 810
San Fransisco, CA 83034

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jane

Welcome!

Dear Jane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jane James
P.O. Box 478
Fresno, CA 68735

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Kane

Welcome!

Dear Kane,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kane Leonard
P.O. Box 127
Fresno, CA 11168

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cruz

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4626

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Cruz Mccall
P.O. Box 651
Riverside, CA 7099

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
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2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
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VIN NOIR

Welcome Laith

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4627

Welcome!

Dear Laith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Laith Harrison
P.O. Box 458
Fresno, CA 66010

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Chloe

Welcome!

Dear Chloe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Chloe Carroll
9619 Grand Av.
San Luis Obispo, CA 66068

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Tamekah

Welcome!

Dear Tamekah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Tamekah Silva
8361 National Av.
Anaheim, CA 87346

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Hoyt

Welcome!

Dear Hoyt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Hoyt Velazquez
8920 Bay Street
Santa Ana, CA 38464

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dominique

Welcome!

Dear Dominique,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Dominique Jarvis
9496 1st Avenue
Rancho Cucamonga, CA 61746

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Gray

Welcome!

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Prepared especially for Silver Member

Gray Roach
3788 Hook St.
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Vincent

Welcome!

Dear Vincent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Vincent Larson
6208 Navy Rd.
San Fransisco, CA 21638

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Sharon

Welcome!

Dear Sharon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Sharon Rojas
7107 Utrecht Ave
San Fransisco, CA 79168

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Axel

Welcome!

Dear Axel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Axel Russell
3356 Brighton Street
Bakersfield, CA 41495

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Quon

Welcome!

Dear Quon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Quon Wiley
P.O. Box 788
Sacramento, CA 12128

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kelly

Welcome!

Dear Kelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Kelly Watkins
P.O. Box 696
Riverside, CA 35113

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Lareina

Welcome!

Dear Lareina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lareina Richardson
3150 Linden Rd.
Anaheim, CA 53561

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Kameko

Welcome!

Dear Kameko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Kameko Stone
3779 Brighton Street Ap #568
San Luis Obispo, CA 71166

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Vernon

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4640

Welcome!

Dear Vernon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Vernon Fox
6154 25th Avenue
Long Beach, CA 85009

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Mara

Welcome!

Dear Mara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Mara Cook
P.O. Box 173
San Luis Obispo, CA 86563

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lavinia

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4642

Welcome!

Dear Lavinia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Lavinia Aguilar
4527 Brighton Av.
Sacramento, CA 20419

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nasim

Welcome!

Dear Nasim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nasim Terry
5228 Throop Road
Anaheim, CA 8410

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Vera

Welcome!

Dear Vera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Vera Watson
188 Roder St.
Los Angeles, CA 21465

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Forrest

Welcome!

Dear Forrest,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Forrest Patel
5945 Kingsland Rd.
Rancho Cucamonga, CA 75634

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Galena

Welcome!

Dear Galena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Galena Ferguson
6052 Tapscott Rd. Ap #955
San Jose, CA 87979

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Xander

Welcome!

Dear Xander,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Xander Cummings
3737 2nd Road
San Fransisco, CA 93745

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Petra

Welcome!

Dear Petra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Petra Ochoa
P.O. Box 807
Bakersfield, CA 8596

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Leonard

Welcome!

Dear Leonard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Leonard Bruce
8807 14th Rd.
Santa Ana, CA 30055

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Aidan

Welcome!

Dear Aidan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Aidan Clements
4677 Glen Street
Los Angeles, CA 58974

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Adena

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4651

Welcome!

Dear Adena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Adena Roman
3468 Montieth Ave
San Jose, CA 78214

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Zephr

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4652

Welcome!

Dear Zephr,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Zephr Monroe
4177 Waverly Ave
San Diego, CA 90192

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Noelle

Welcome!

Dear Noelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Noelle Morales
8593 Bragg Road
Fresno, CA 30875

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Caldwell

Welcome!

Dear Caldwell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Caldwell Schmidt
1503 Aviation St.
San Luis Obispo, CA 96551

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Karly Johnson
9287 Cooke Rd.
Fresno, CA 28248

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Tanya Delaney
5832 Ridgewood St.
Rancho Cucamonga, CA 40152

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kelsey

Welcome!

Dear Kelsey,

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Prepared especially for Silver Member

Kelsey Hale
7193 Aitken Avenue
San Jose, CA 9015

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Russell

Welcome!

Dear Russell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Russell Graves
9223 Van St. Ap #945
San Fransisco, CA 60102

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns 3 tablespoons dry white wine 2½ tablespoons black bean–garlic sauce 3 teaspoons sugar Three 1½-pound rib eye steaks Salt	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes. 2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour. 3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Kelly

Welcome!

Dear Kelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Kelly Griffin
2094 Montieth Road Ap #708
Sacramento, CA 11569

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome TaShya

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4660

Welcome!

Dear TaShya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

TaShya Michael
7912 5th Av.
San Luis Obispo, CA 89523

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rosalyn

Welcome!

Dear Rosalyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Rosalyn Randall
1037 Sterling Rd.
San Diego, CA 36114

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Yuri

Welcome!

Dear Yuri,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

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Yuri Clements
1277 Parkside St.
San Fransisco, CA 80614

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Neil Medina
4264 Homecrest Rd.
Fresno, CA 90749

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kevin

Welcome!

Dear Kevin,

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Prepared especially for Silver Member

Kevin Christensen
6443 Mill St. Ap #746
San Fransisco, CA 32796

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lars

Welcome!

Dear Lars,

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Prepared especially for Gold Member

Lars Gardner
5680 Scott Av. Ap #339
Fresno, CA 49004

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Sharon

Welcome!

Dear Sharon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Sharon Vargas
7874 10th Road
San Fransisco, CA 6329

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Adena

Welcome!

Dear Adena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Adena Murray
P.O. Box 651
Oakland, CA 6250

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Alfonso

Welcome!

Dear Alfonso,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alfonso Pitts
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Anaheim, CA 66527

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Ira

Welcome!

Dear Ira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ira Perkins
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Magee

Welcome!

Dear Magee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Magee Forbes
4496 Washington Avenue Ap #884
San Jose, CA 83990

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Ian

Welcome!

Dear Ian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ian Jarvis
3981 Ditmars Av.
Bakersfield, CA 85596

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Dillon Bryant
7660 14th Rd.
Rancho Cucamonga, CA 15015

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Patrick

Welcome!

Dear Patrick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Patrick Mendez
6102 St Ave Ap #717
Los Angeles, CA 76286

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Linda

Welcome!

Dear Linda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Linda Olsen
7766 89th Rd.
Riverside, CA 9990

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Maisie

Welcome!

Dear Maisie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Maisie Jefferson
6828 Keever St.
Fresno, CA 66393

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Aurelia

Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Aurelia Leach
P.O. Box 333
Santa Ana, CA 49474

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Orlando

Welcome!

Dear Orlando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Orlando Maldonado
3598 Kingsborough Rd. Ap #732
Rancho Cucamonga, CA 93793

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Amos

Welcome!

Dear Amos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Amos Chan
P.O. Box 911
San Fransisco, CA 71093

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lara

Welcome!

Dear Lara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Lara Garrett
3398 Oxford Rd. Ap #361
Rancho Cucamonga, CA 11553

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Duncan

Welcome!

Dear Duncan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Duncan Conway
735 Tompkins Rd.
San Fransisco, CA 82273

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ariana

Welcome!

Dear Ariana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Ariana Skinner
3780 Doughty Road Ap #165
Long Beach, CA 89297

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Bryar

Welcome!

Dear Bryar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bryar Brewer
1622 55th Rd. Ap #253
Bakersfield, CA 14624

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Nelle

Welcome!

Dear Nelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Nelle Cortez
4714 Humboldt Rd.
Long Beach, CA 6558

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Liberty

Welcome!

Dear Liberty,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Liberty Koch
2835 Bay St.
San Jose, CA 75980

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Vernon

Welcome!

Dear Vernon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vernon Lowery
P.O. Box 639
Anaheim, CA 68201

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Joan

Welcome!

Dear Joan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Joan Washington
4857 1st Av.
Oakland, CA 29216

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Ferris

Welcome!

Dear Ferris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ferris Mendez
8199 Jamison Ave Ap #333
Long Beach, CA 8266

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Honorato

Welcome!

Dear Honorato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Honorato Finley
7480 Pleasant St.
San Jose, CA 7497

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Alexandra

Welcome!

Dear Alexandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Alexandra Bass
P.O. Box 669
Rancho Cucamonga, CA 23361

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dieter

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4690

Welcome!

Dear Dieter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Dieter Bowers
7541 21st St.
Los Angeles, CA 93841

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ariel

Welcome!

Dear Ariel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ariel Porter
9821 Beaver Av.
Los Angeles, CA 40897

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Conan

Welcome!

Dear Conan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Conan Pickett
2377 Stillwell Street Ap #141
Rancho Cucamonga, CA 24150

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Byron

Welcome!

Dear Byron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Byron Johnson
8764 Washington Av.
Oakland, CA 28883

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Kimberly

Welcome!

Dear Kimberly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Kimberly Prince
P.O. Box 725
Los Angeles, CA 86691

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Blaze Hartman
7771 Wellington St.
San Jose, CA 91219

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lionel Rosario
P.O. Box 930
San Jose, CA 8852

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Chaim

Welcome!

Dear Chaim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Chaim Fisher
9940 Brighton Rd. Ap #473
Bakersfield, CA 15617

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nigel

Welcome!

Dear Nigel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Nigel Diaz
7511 Polhemus Road
San Luis Obispo, CA 7575

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Prescott

Welcome!

Dear Prescott,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Prescott Knapp
7482 Kingston Rd.
Sacramento, CA 5636

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Judah

Welcome!

Dear Judah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Judah Richards
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Oakland, CA 75143

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Keaton

Welcome!

Dear Keaton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Keaton Wilkerson
8149 Shore Avenue
San Fransisco, CA 59292

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Tatyana

Welcome!

Dear Tatyana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tatyana Webster
1562 33rd Street Ap #989
Santa Ana, CA 61186

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ferris

Welcome!

Dear Ferris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ferris Underwood
P.O. Box 543
Fresno, CA 12004

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sarah

Welcome!

Dear Sarah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Sarah Alexander
P.O. Box 223
Fresno, CA 77959

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Leonard

Welcome!

Dear Leonard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Leonard Hogan
2904 Tapscott St. Ap #136
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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Meghan

Welcome!

Dear Meghan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Meghan Byers
3085 Brighton St. Ap #871
Santa Ana, CA 60260

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Bell

Welcome!

Dear Bell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Bell Gates
919 Bridgewater Rd. Ap #442
Santa Ana, CA 83378

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Karly

Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Karly Quinn
6418 Whipple Ave Ap #594
Santa Ana, CA 93963

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ashton

Welcome!

Dear Ashton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Ashton Reilly
P.O. Box 879
Fresno, CA 51895

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns 3 tablespoons dry white wine 2½ tablespoons black bean–garlic sauce 3 teaspoons sugar Three 1½-pound rib eye steaks Salt	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes. 2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour. 3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Thor

Welcome!

Dear Thor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Thor Preston
2575 Vanderbilt Rd.
Los Angeles, CA 5244

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Allen Giles
8532 85th Rd. Ap #266
Oakland, CA 78809

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kermit

Welcome!

Dear Kermit,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kermit Cortez
6494 Southgate Ave
Bakersfield, CA 17897

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Jamalia

Welcome!

Dear Jamalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Jamalia Barnett
P.O. Box 848
San Luis Obispo, CA 13230

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Meghan

Welcome!

Dear Meghan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Meghan House
P.O. Box 675
San Jose, CA 42597

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Althea

Welcome!

Dear Althea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Althea Lawrence
P.O. Box 215
Riverside, CA 63405

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Alea

Welcome!

Dear Alea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Alea Santana
7331 3rd St.
Oakland, CA 50438

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Yetta

Welcome!

Dear Yetta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Yetta Bruce
485 High Ave
San Jose, CA 90113

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Hayes

Welcome!

Dear Hayes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hayes Moses
4274 Avenue Street Ap #826
Bakersfield, CA 51051

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Melinda

Welcome!

Dear Melinda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Melinda Powell
P.O. Box 203
San Fransisco, CA 55011

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kylan

Welcome!

Dear Kylan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Kylan Benton
6076 Strickland St.
San Fransisco, CA 26756

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Alea

Welcome!

Dear Alea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Alea Santana
P.O. Box 444
Los Angeles, CA 98649

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Veda

Welcome!

Dear Veda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Veda Gray
P.O. Box 366
Long Beach, CA 95484

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Francis

Welcome!

Dear Francis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Francis Harrison
7271 Caton Avenue
Anaheim, CA 45027

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Skyler

Welcome!

Dear Skyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Platinum Member

Skyler Butler
670 Vine St.
Los Angeles, CA 71859

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Gary

Welcome!

Dear Gary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Gary Robertson
P.O. Box 256
Anaheim, CA 65209

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Otto

Welcome!

Dear Otto,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Otto Prince
9279 Dunne Rd.
Santa Ana, CA 80958

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Ian

Welcome!

Dear Ian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Ian Koch
7612 Mac Rd.
Fresno, CA 71759

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Derek

Welcome!

Dear Derek,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Derek Shelton
361 Bragg Avenue
Rancho Cucamonga, CA 33947

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Chanda

Welcome!

Dear Chanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Chanda Acevedo
8579 10th Street
Santa Ana, CA 91038

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Stacy

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4730

Welcome!

Dear Stacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Stacy Bowman
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San Jose, CA 14739

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Nichole

Welcome!

Dear Nichole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Nichole Travis
2839 Bergen Street
Los Angeles, CA 53219

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jemima

Welcome!

Dear Jemima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jemima Garner
9078 Colin St.
Sacramento, CA 88385

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Tyler

Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Tyler Lee
P.O. Box 648
Long Beach, CA 13240

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Otto

Welcome!

Dear Otto,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Otto Gates
754 13th Av. Ap #460
San Luis Obispo, CA 67157

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Shelley

Welcome!

Dear Shelley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Shelley Williams
189 Stephens St.
Santa Ana, CA 47475

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Riley

Welcome!

Dear Riley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Riley Mayo
7269 48th Avenue
San Fransisco, CA 17703

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Cherokee

Welcome!

Dear Cherokee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Cherokee Whitley
8184 Brighton Street
Santa Ana, CA 59828

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Armando

Welcome!

Dear Armando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Armando Everett
6595 108th St. Ap #271
San Jose, CA 53196

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Summer

Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Summer Michael
926 Etna Ave Ap #312
San Diego, CA 70167

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Curran

Welcome!

Dear Curran,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Curran Austin
P.O. Box 317
San Jose, CA 38421

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Meredith

Welcome!

Dear Meredith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Meredith Beard
5653 Hook Ave
Long Beach, CA 42774

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Hilel

Welcome!

Dear Hilel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Hilel Case
7163 54th St. Ap #955
San Diego, CA 91898

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Angela

Welcome!

Dear Angela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Angela Glenn
6856 Lawn Avenue
San Diego, CA 1583

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Camilla

Welcome!

Dear Camilla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Camilla Huber
P.O. Box 146
Riverside, CA 45267

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Connor

Welcome!

Dear Connor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Connor Calhoun
P.O. Box 328
Fresno, CA 57500

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Aspen

Welcome!

Dear Aspen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Aspen Espinoza
7773 Raleigh Ave
San Luis Obispo, CA 24094

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Joel

Welcome!

Dear Joel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Joel Macdonald
1067 Lynch St.
Riverside, CA 13917

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ann

Welcome!

Dear Ann,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Ann Boyer
6870 Kossuth Road
San Jose, CA 35189

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jeremy Black
8432 28th Avenue
Riverside, CA 38454

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Grace

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4750

Welcome!

Dear Grace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Grace Simpson
P.O. Box 222
Santa Ana, CA 60022

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nelle

Welcome!

Dear Nelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nelle Cohen
4068 Belmont Rd.
Los Angeles, CA 13247

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Lawrence

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4752

Welcome!

Dear Lawrence,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lawrence Miller
P.O. Box 346
Riverside, CA 82540

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Emery

Welcome!

Dear Emery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Emery Nixon
P.O. Box 922
San Fransisco, CA 97958

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Nichole

Welcome!

Dear Nichole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Nichole Oneil
3856 Eaton Ave
Sacramento, CA 24655

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Mona

Welcome!

Dear Mona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mona Mcgowan
3529 Seaview Ave Ap #697
San Diego, CA 24113

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jacqueline

Welcome!

Dear Jacqueline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Jacqueline Copeland
9554 Weldon Street
Long Beach, CA 79572

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Suki

Welcome!

Dear Suki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Suki Benjamin
P.O. Box 147
Fresno, CA 92025

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Mara

Welcome!

Dear Mara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Mara Grant
6281 17th St. Ap #661
San Fransisco, CA 53684

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Ferdinand

Welcome!

Dear Ferdinand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ferdinand Riley
P.O. Box 706
Sacramento, CA 87398

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rae

Welcome!

Dear Rae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Rae Mooney
8752 Marlborough Road Ap #979
Bakersfield, CA 53978

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Adara

Welcome!

Dear Adara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Adara Hart
8749 Regent Av.
Long Beach, CA 72053

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Orli

Welcome!

Dear Orli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Orli Johnston
5364 Morton Ave Ap #344
San Jose, CA 90156

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Micah Cline
1925 Head Road
San Jose, CA 9387

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Wynter

Welcome!

Dear Wynter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Wynter Brown
2716 Keap St.
Long Beach, CA 22233

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Kibo

Welcome!

Dear Kibo,

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kibo Chaney
P.O. Box 416
Long Beach, CA 2302

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Susan

Welcome!

Dear Susan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Susan Bates
3796 St Av.
Los Angeles, CA 39580

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Chastity

Welcome!

Dear Chastity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Silver Member

Chastity Mcdowell
5703 7th St. Ap #500
San Diego, CA 14938

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Wyoming

Welcome!

Dear Wyoming,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wyoming Cervantes
2098 Orient St. Ap #340
San Diego, CA 43336

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Lance

Welcome!

Dear Lance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Lance Emerson
P.O. Box 584
Santa Ana, CA 71295

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Angela

Welcome!

Dear Angela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Angela Holloway
1286 School Av.
Sacramento, CA 69170

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Steel

Welcome!

Dear Steel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Steel Pollard
P.O. Box 602
San Jose, CA 86353

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Claire

Welcome!

Dear Claire,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Claire Stafford
5421 Butler Rd.
Fresno, CA 74654

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Garth

Welcome!

Dear Garth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Garth Rasmussen
7063 Wilson Avenue
Anaheim, CA 1110

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Elvis

Welcome!

Dear Elvis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Elvis Conrad
P.O. Box 626
San Diego, CA 58733

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Leandra

Welcome!

Dear Leandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leandra Mcdaniel
2438 Preston Av.
Los Angeles, CA 10193

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Keith

Welcome!

Dear Keith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Keith Olson
P.O. Box 670
Los Angeles, CA 63657

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Samuel

Welcome!

Dear Samuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Samuel Santos
3898 Parkside St.
Los Angeles, CA 93153

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Wylie

Welcome!

Dear Wylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Wylie Gutierrez
P.O. Box 358
San Fransisco, CA 22940

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Miriam

Welcome!

Dear Miriam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Miriam Clemons
3323 Doscher Street Ap #498
Long Beach, CA 74733

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Keith

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4780

Welcome!

Dear Keith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Keith Harris
8979 18th Rd.
San Luis Obispo, CA 46771

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Felix

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4781

Welcome!

Dear Felix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Felix Berger
7918 Hill Av.
Los Angeles, CA 18979

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Deanna

Welcome!

Dear Deanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Deanna Rojas
1720 Pooles Rd.
Anaheim, CA 25272

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Angelica

Welcome!

Dear Angelica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Angelica Riley
7104 6th Street
Rancho Cucamonga, CA 67595

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Branden

Welcome!

Dear Branden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Branden Preston
P.O. Box 170
San Luis Obispo, CA 53711

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Lionel Mills
8868 11th Road
Fresno, CA 2278

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Leonard

Welcome!

Dear Leonard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leonard Bray
5167 Steuben Rd.
San Jose, CA 90184

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Calvin Quinn
P.O. Box 143
Anaheim, CA 44454

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Aquila Palmer
8234 Kingsborough Road Ap #774
Fresno, CA 15765

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Dora

Welcome!

Dear Dora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Dora Lara
6151 Aitken Rd. Ap #410
San Luis Obispo, CA 59181

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Eugenia

Welcome!

Dear Eugenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Eugenia Huffman
7261 72nd Road
Bakersfield, CA 84137

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Axel

Welcome!

Dear Axel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Axel Koch
P.O. Box 407
Sacramento, CA 46134

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Xenos

Welcome!

Dear Xenos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Xenos Edwards
P.O. Box 792
San Jose, CA 44278

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Lenore

Welcome!

Dear Lenore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Lenore Hooper
905 Whitney St.
Long Beach, CA 41104

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Celeste

Welcome!

Dear Celeste,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Celeste Hodges
7274 Paul Av.
Sacramento, CA 22632

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Alfonso

Welcome!

Dear Alfonso,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Alfonso Brooks
6842 Linden Road Ap #207
San Luis Obispo, CA 17617

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rinah

Welcome!

Dear Rinah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Rinah Sharp
4521 Crawford Avenue Ap #114
Long Beach, CA 60846

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Elmo

Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Elmo Mclean
P.O. Box 549
San Fransisco, CA 20676

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Gannon

Welcome!

Dear Gannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Gannon Torres
P.O. Box 288
Rancho Cucamonga, CA 21558

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Amery

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4799

Welcome!

Dear Amery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Amery Harrington
P.O. Box 298
San Luis Obispo, CA 41705

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Shannon

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4800

Welcome!

Dear Shannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Shannon Conner
P.O. Box 641
San Jose, CA 72502

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Lenore

Welcome!

Dear Lenore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Lenore Dixon
6577 St Road Ap #276
Long Beach, CA 1705

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Aladdin

Welcome!

Dear Aladdin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aladdin Sellers
P.O. Box 154
Sacramento, CA 49495

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Callum

Welcome!

Dear Callum,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Callum Byrd
5437 Greenwood St. Ap #478
Fresno, CA 80006

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Sigourney

Welcome!

Dear Sigourney,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sigourney Chen
432 Rutland Rd.
Riverside, CA 47677

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Tanya Sharpe
7047 1st Road
San Luis Obispo, CA 52222

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Elaine

Welcome!

Dear Elaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Elaine Marks
344 Bergen Rd. Ap #174
Santa Ana, CA 52704

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Robin

Welcome!

Dear Robin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Robin Shields
P.O. Box 552
Los Angeles, CA 71638

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Carla

Welcome!

Dear Carla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Carla Hardy
1243 20th St.
Oakland, CA 86980

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Signe

Welcome!

Dear Signe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Signe Carney
654 Bedford Rd.
Rancho Cucamonga, CA 9970

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Belle

Welcome!

Dear Belle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Belle Herring
9999 2nd Rd.
Rancho Cucamonga, CA 36393

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean –garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Calvin

Welcome!

Dear Calvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Calvin Pitts
3252 College St.
San Jose, CA 30941

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lamar

Welcome!

Dear Lamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Lamar Harrington
3839 Schenck St.
Long Beach, CA 4967

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Samuel

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4813

Welcome!

Dear Samuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Samuel Boone
P.O. Box 267
San Luis Obispo, CA 6227

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Noble

Welcome!

Dear Noble,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Noble Adams
P.O. Box 675
Sacramento, CA 34004

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Recipe

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PAIRED BEST WITH: White Wine

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1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Lareina

Welcome!

Dear Lareina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lareina Hayes
3942 Beach Road
San Jose, CA 46182

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Nasim

Welcome!

Dear Nasim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Nasim Everett
P.O. Box 993
Anaheim, CA 66656

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Raphael

Welcome!

Dear Raphael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Raphael Marshall
P.O. Box 238
San Diego, CA 42805

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Paki

Welcome!

Dear Paki,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Paki Schmidt
P.O. Box 763
San Luis Obispo, CA 22396

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sharon

Welcome!

Dear Sharon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sharon Martin
1848 49th Avenue
Santa Ana, CA 7183

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Quintessa

Welcome!

Dear Quintessa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Quintessa Cantu
7223 Rodney Rd.
San Fransisco, CA 16131

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rajah

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4821

Welcome!

Dear Rajah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Rajah Whitehead
5577 Flushing Street
Riverside, CA 3997

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Zenaida

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4822

Welcome!

Dear Zenaida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Zenaida Wood
3437 Stanton Av.
Bakersfield, CA 70348

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Tobias

Welcome!

Dear Tobias,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Tobias Morris
3572 Vernon Rd. Ap #972
Oakland, CA 67599

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Arsenio

Welcome!

Dear Arsenio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Arsenio Fischer
P.O. Box 511
San Luis Obispo, CA 16227

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Macey

Welcome!

Dear Macey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Macey Oneal
P.O. Box 251
San Diego, CA 70547

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Nathan

Welcome!

Dear Nathan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Nathan Fitzpatrick
2863 Bartlett St.
Anaheim, CA 659

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Signe

Welcome!

Dear Signe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Signe Alford
7902 Fairview Road
Fresno, CA 18253

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Stephen

Welcome!

Dear Stephen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Stephen Dickson
9899 Bay St.
Long Beach, CA 60420

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hedy

Welcome!

Dear Hedy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Hedy Suarez
6170 6th St. Ap #532
San Diego, CA 27872

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Alexander

Welcome!

Dear Alexander,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Alexander Bond
751 Apollo Road
Los Angeles, CA 64583

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Justine

Welcome!

Dear Justine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Justine Wilder
2759 Brighton Av.
San Luis Obispo, CA 91639

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Leo

Welcome!

Dear Leo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Leo Francis
9388 Siclen Street Ap #573
San Diego, CA 65652

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Barry

Welcome!

Dear Barry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Barry Flynn
9557 Cypress Rd. Ap #223
San Luis Obispo, CA 38997

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Dale

Welcome!

Dear Dale,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Dale House
P.O. Box 675
Bakersfield, CA 83895

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Tyler Benjamin
7886 Red St.
San Jose, CA 13274

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Ashton

Welcome!

Dear Ashton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Ashton Livingston
3059 Utrecht St. Ap #390
Santa Ana, CA 79732

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Demetria

Welcome!

Dear Demetria,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

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Demetria Vega
P.O. Box 359
Santa Ana, CA 68431

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Lance

Welcome!

Dear Lance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lance Vasquez
P.O. Box 717
San Jose, CA 88244

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Leilani

Welcome!

Dear Leilani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Leilani Fry
P.O. Box 986
Rancho Cucamonga, CA 18143

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Georgia

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4840

Welcome!

Dear Georgia,

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Prepared especially for Silver Member

Georgia Stafford
370 Brighton Rd. Ap #884
Santa Ana, CA 3365

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Cade

Welcome!

Dear Cade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Cade Gilliam
6500 Ridge Av.
Oakland, CA 61452

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Adara

Welcome!

Dear Adara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Adara Everett
2352 Bergen Road Ap #639
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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Lillith

Welcome!

Dear Lillith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lillith Kelly
P.O. Box 774
San Luis Obispo, CA 35880

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Brent Kerr
6958 Kenzie Street
Rancho Cucamonga, CA 92850

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Nevada

Welcome!

Dear Nevada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Nevada Trujillo
2083 Beaver Ave Ap #119
Anaheim, CA 38338

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Adena

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4846

Welcome!

Dear Adena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Adena Morgan
P.O. Box 763
San Jose, CA 53981

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Gwendolyn

Welcome!

Dear Gwendolyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Gwendolyn Haynes
4979 Newkirk St.
Fresno, CA 98491

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Illana

Welcome!

Dear Illana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Illana Fitzgerald
8169 Vanderveer Road Ap #937
San Luis Obispo, CA 66846

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Michelle

Welcome!

Dear Michelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Michelle Best
7140 11th Ave
Santa Ana, CA 96553

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Armand

Welcome!

Dear Armand,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Armand Mcknight
1825 Huntington Street Ap #508
Bakersfield, CA 7566

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Aileen

Welcome!

Dear Aileen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aileen Baldwin
1027 Rewe Av.
Oakland, CA 42706

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Adam

Welcome!

Dear Adam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Adam Stevenson
P.O. Box 759
Fresno, CA 64695

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lee

Welcome!

Dear Lee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Lee Ferguson
8084 Westbury Rd.
Long Beach, CA 70874

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Honorato

Welcome!

Dear Honorato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Honorato Glenn
P.O. Box 809
Riverside, CA 82973

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Tatyana

Welcome!

Dear Tatyana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tatyana Goodwin
1253 Herkimer Road
Bakersfield, CA 94714

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Nathaniel

Welcome!

Dear Nathaniel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Nathaniel William
7147 Cadman Street
Anaheim, CA 67666

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Emily

Welcome!

Dear Emily,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Emily Waters
P.O. Box 310
San Luis Obispo, CA 53128

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Russell

Welcome!

Dear Russell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Russell Berg
1360 Beverly Av. Ap #296
San Jose, CA 47926

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lewis

Welcome!

Dear Lewis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Lewis Glass
7095 Vanderveer Ave
Fresno, CA 23768

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Barclay

Welcome!

Dear Barclay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Barclay Roman
1710 Atkins Street
Sacramento, CA 65478

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Selma

Welcome!

Dear Selma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Selma Martinez
4528 Spencer Rd.
San Jose, CA 60152

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Genevieve

Welcome!

Dear Genevieve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Genevieve Day
7272 Oriental Ave Ap #775
Bakersfield, CA 67797

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Kameko

Welcome!

Dear Kameko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Kameko Harper
P.O. Box 187
San Fransisco, CA 20993

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Lionel

Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Lionel Murphy
7353 Bay Road
Oakland, CA 14966

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Serena

Welcome!

Dear Serena,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Serena Estrada
2249 Conselyea Rd.
San Jose, CA 84902

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Levi

Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Levi Dale
P.O. Box 714
Oakland, CA 68437

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Nita

Welcome!

Dear Nita,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Nita Lancaster
5379 105th Av. Ap #870
Oakland, CA 16920

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Cairo

Welcome!

Dear Cairo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Cairo Gates
9371 Brightwater Rd.
San Fransisco, CA 14609

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Beau

Welcome!

Dear Beau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Beau Hardy
672 Brighton Street Ap #515
Los Angeles, CA 90481

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Illiana

Welcome!

Dear Illiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Illiana Powell
P.O. Box 555
Sacramento, CA 20436

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Vivien

Welcome!

Dear Vivien,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Vivien Wiggins
8981 14th Ave
Sacramento, CA 57606

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Neil

Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Neil Reyes
P.O. Box 375
San Luis Obispo, CA 1755

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Aimee

Welcome!

Dear Aimee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Aimee Greene
4811 5th Road
Long Beach, CA 60353

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Reuben

Welcome!

Dear Reuben,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Reuben Dennis
9855 Guernsey Rd. Ap #443
Los Angeles, CA 41038

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Amaya

Welcome!

Dear Amaya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Amaya Christensen
P.O. Box 790
San Fransisco, CA 78381

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome James

Welcome!

Dear James,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

James Miranda
8731 Bay St.
Long Beach, CA 10565

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Ray

Welcome!

Dear Ray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Ray Fox
6672 Lake Rd.
Riverside, CA 70145

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Shad

Welcome!

Dear Shad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Shad Barton
1038 52nd St.
Riverside, CA 85072

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Herrod

Welcome!

Dear Herrod,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Herrod Morrow
5664 Orange St.
Rancho Cucamonga, CA 22184

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jason

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4880

Welcome!

Dear Jason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jason Cantu
951 Remsen Ave
San Jose, CA 23911

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Fredericka

Welcome!

Dear Fredericka,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Fredericka Baldwin
2756 Amboy Rd.
Rancho Cucamonga, CA 88627

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Rhonda

Welcome!

Dear Rhonda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rhonda Vance
2987 Stuart Rd.
San Fransisco, CA 6809

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Warren

Welcome!

Dear Warren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Warren Barron
9581 Catherine Road Ap #757
Anaheim, CA 29207

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Burke

Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Burke Buckner
P.O. Box 292
San Luis Obispo, CA 13650

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Sierra

Welcome!

Dear Sierra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Sierra Carroll
8728 Brighton Avenue Ap #627
San Luis Obispo, CA 71966

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Leroy

Welcome!

Dear Leroy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Leroy Phelps
6542 Noble Road
Rancho Cucamonga, CA 51290

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Conan

Welcome!

Dear Conan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Conan Todd
2012 Thornton St. Ap #317
Santa Ana, CA 35480

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Robin

Welcome!

Dear Robin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Robin Conrad
9989 Euclid Street
Long Beach, CA 3418

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Austin

Welcome!

Dear Austin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Platinum Member

Austin Torres
4216 Metrotech Ave
San Fransisco, CA 15021

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Allen

Welcome!

Dear Allen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Allen Guy
P.O. Box 529
Sacramento, CA 14508

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jolie Sykes
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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Kelsey

Welcome!

Dear Kelsey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kelsey Bradshaw
6612 Legion St.
Bakersfield, CA 23982

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Alana

Welcome!

Dear Alana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Alana Cochran
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Los Angeles, CA 37689

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Justin

Welcome!

Dear Justin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Justin Sanchez
9031 Flatlands St.
Fresno, CA 7565

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Mason

Welcome!

Dear Mason,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Mason Vang
P.O. Box 777
San Jose, CA 42607

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Alea

Welcome!

Dear Alea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Alea Mcfarland
2347 Dewey Av.
Fresno, CA 16753

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Stephen

Welcome!

Dear Stephen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Gold Member

Stephen Mooney
8549 Story Street
San Luis Obispo, CA 45493

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Quincy

Welcome!

Dear Quincy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Quincy Humphrey
9761 Greene Rd.
San Jose, CA 94343

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Damian

Welcome!

Dear Damian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Damian Roberson
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Rancho Cucamonga, CA 96426

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Christian

Welcome!

Dear Christian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Christian Love
8141 Barlow Rd.
Rancho Cucamonga, CA 97376

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Sybill

Welcome!

Dear Sybill,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sybill Gibson
2921 Tampa St.
Long Beach, CA 45554

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Iris

Welcome!

Dear Iris,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Iris Sargent
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San Jose, CA 3592

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Laura

Welcome!

Dear Laura,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Laura Golden
P.O. Box 835
San Fransisco, CA 32240

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Kevyn

Welcome!

Dear Kevyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Kevyn Romero
1099 Nassau Avenue Ap #883
San Luis Obispo, CA 27942

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Richard

Welcome!

Dear Richard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Richard Bean
6935 Bijou St.
Long Beach, CA 18762

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Byron

Welcome!

Dear Byron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Byron Wyatt
2864 Newport St.
Long Beach, CA 13694

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Graiden

Welcome!

Dear Graiden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Graiden Manning
6347 Kingsland Ave Ap #463
San Fransisco, CA 4732

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Rebecca

Welcome!

Dear Rebecca,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Rebecca Odonnell
5294 Green Av.
Anaheim, CA 27156

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Shay

Welcome!

Dear Shay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Shay Woodard
3396 White Ave Ap #787
Santa Ana, CA 16752

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Haviva

Welcome!

Dear Haviva,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Haviva Crosby
8009 Shell Street
San Luis Obispo, CA 1978

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Murphy

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4911

Welcome!

Dear Murphy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Murphy Ayala
P.O. Box 245
Santa Ana, CA 13795

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Stone

Welcome!

Dear Stone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Stone Padilla
9457 Anthony Avenue Ap #226
San Luis Obispo, CA 4168

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Xenos

Welcome!

Dear Xenos,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Xenos Valentine
512 Pence Rd.
Oakland, CA 36231

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lev

Welcome!

Dear Lev,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Lev Harrison
1802 Forbell St.
San Fransisco, CA 12715

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Wang Oconnor
419 Hendrickson Av.
Los Angeles, CA 42184

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Nero

Welcome!

Dear Nero,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Nero Terry
6927 49th Avenue Ap #710
Riverside, CA 97597

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Kenneth

Welcome!

Dear Kenneth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Kenneth May
5319 Royce St. Ap #401
San Fransisco, CA 35989

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Emery

Welcome!

Dear Emery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Emery Tran
1521 7th Av.
Sacramento, CA 38851

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Lucy

Welcome!

Dear Lucy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Lucy Ballard
P.O. Box 115
San Luis Obispo, CA 9967

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Jaden

Welcome!

Dear Jaden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Jaden Benson
P.O. Box 764
Sacramento, CA 43974

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Marvin

Welcome!

Dear Marvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Marvin Dillon
4232 84th Street Ap #735
Anaheim, CA 16421

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Bruno Marquez
7072 Coyle Road
Santa Ana, CA 86467

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hector

Welcome!

Dear Hector,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hector Farrell
5443 10th St.
San Diego, CA 70072

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Tamara

Welcome!

Dear Tamara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tamara Wiley
6324 Paerdegat Avenue Ap #979
Riverside, CA 92611

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Gareth

Welcome!

Dear Gareth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Gareth Holder
5054 Vermont Rd.
Fresno, CA 2871

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Evangeline

Welcome!

Dear Evangeline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Evangeline Mathews
9494 New Rd.
Los Angeles, CA 84562

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Kylie

Welcome!

Dear Kylie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Kylie Madden
7400 Woodbine Rd. Ap #674
Oakland, CA 78673

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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Welcome Eden

Welcome!

Dear Eden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Eden Tate
P.O. Box 574
Rancho Cucamonga, CA 84169

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Joy

Welcome!

Dear Joy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Joy Pickett
P.O. Box 320
Long Beach, CA 73126

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Bruno

Welcome!

Dear Bruno,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Gold Member

Bruno Gordon
5674 Schenck Street
Bakersfield, CA 95690

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jermaine

Welcome!

Dear Jermaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jermaine Ball
782 Ludlam Av.
Bakersfield, CA 7368

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Shelly

Welcome!

Dear Shelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Shelly Maddox
3701 Gallatin Rd.
Santa Ana, CA 28321

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Blaze

Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Blaze Lott
2998 85th Rd.
Long Beach, CA 88931

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Daryl

Welcome!

Dear Daryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Daryl Middleton
P.O. Box 934
San Diego, CA 27112

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Fletcher

Welcome!

Dear Fletcher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Fletcher Harding
4972 Hamilton Rd.
Los Angeles, CA 77990

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cow's milk/
France]

Welcome Bo

Welcome!

Dear Bo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Bo Huffman
6604 Post St. Ap #817
San Diego, CA 12896

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Uta

Welcome!

Dear Uta,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Uta Peters
6455 St Road
Sacramento, CA 53951

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Hayfa

Welcome!

Dear Hayfa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Hayfa Booth
P.O. Box 942
Los Angeles, CA 88151

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Eugenia

Welcome!

Dear Eugenia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Gold Member

Eugenia Franks
P.O. Box 737
Sacramento, CA 96165

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Aubrey

Welcome!

Dear Aubrey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Aubrey Hickman
8558 Menahan Street
Los Angeles, CA 195

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Cassandra

Welcome!

Dear Cassandra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Cassandra Ramirez
7811 20th Rd.
Fresno, CA 51978

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Caldwell

Welcome!

Dear Caldwell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Caldwell Ramsey
6569 8th Av.
San Diego, CA 78165

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Yvette

Welcome!

Dear Yvette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Yvette Valentine
8457 Prospect St.
Riverside, CA 8957

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Keaton

Welcome!

Dear Keaton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Keaton West
3926 Sherman Rd.
Santa Ana, CA 95073

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Harlan

Welcome!

Dear Harlan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Harlan Ayers
1424 13th St. Ap #829
Long Beach, CA 76909

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Lacey

Welcome!

Dear Lacey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Lacey Bryan
P.O. Box 454
Rancho Cucamonga, CA 55785

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Warren

Welcome!

Dear Warren,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Warren Lynch
5496 White Ave
Anaheim, CA 6603

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Ivana

Welcome!

Dear Ivana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ivana Robertson
2668 4th Ave
Bakersfield, CA 98229

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Arsenio

Welcome!

Dear Arsenio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Arsenio Welch
3300 Driggs Rd.
Fresno, CA 69607

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Macaulay

Welcome!

Dear Macaulay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Macaulay Horton
P.O. Box 423
San Diego, CA 57653

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR
Welcome Macon

Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Silver Member

Macon Johns
2564 Mac Rd.
Rancho Cucamonga, CA 84383

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Phoebe

Welcome!

Dear Phoebe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Phoebe Green
P.O. Box 170
Los Angeles, CA 13534

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Carolyn

Welcome!

Dear Carolyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Carolyn Fox
2425 17th St. Ap #329
San Fransisco, CA 23757

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Roth

Welcome!

Dear Roth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Roth Fernandez
P.O. Box 504
San Jose, CA 28057

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Dillon

Welcome!

Dear Dillon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Dillon Brewer
5290 Arion Street
Oakland, CA 47024

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Dexter

Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Dexter Cain
1921 Beach Rd. Ap #527
Anaheim, CA 63416

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Theodore

Welcome!

Dear Theodore,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Theodore May
4434 Losee Rd. Ap #114
Los Angeles, CA 11637

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Tobias

Welcome!

Dear Tobias,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Tobias Williamson
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Riverside, CA 4253

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Nola

Welcome!

Dear Nola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nola Nielsen
3289 Beverly St. Ap #836
San Luis Obispo, CA 21316

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Ezekiel

Welcome!

Dear Ezekiel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Ezekiel Gonzalez
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Long Beach, CA 25978

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Nash

Welcome!

Dear Nash,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nash Benson
8428 Midwood Road
Oakland, CA 74977

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Cruz

Welcome!

Dear Cruz,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Cruz Dawson
P.O. Box 594
San Fransisco, CA 56377

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Recipe

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PAIRED BEST WITH: Red Wine

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6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Judith

Welcome!

Dear Judith,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Judith Harvey
P.O. Box 106
San Luis Obispo, CA 77269

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Mariko

Welcome!

Dear Mariko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Mariko Paul
5537 11th Avenue
Sacramento, CA 50156

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Gay

Welcome!

Dear Gay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Gay Serrano
568 Langham Rd. Ap #483
Bakersfield, CA 62725

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Lael

Welcome!

Dear Lael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Lael Murray
6405 Dinsmore Rd.
San Luis Obispo, CA 43304

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Merrill

Welcome!

Dear Merrill,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Merrill Small
4065 59th Ave
Bakersfield, CA 87566

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Patricia

Welcome!

Dear Patricia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Patricia Keith
P.O. Box 874
Anaheim, CA 19947

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Martha

Welcome!

Dear Martha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Gold Member

Martha Ferguson
P.O. Box 197
Long Beach, CA 47163

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Oliver

Welcome!

Dear Oliver,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Oliver Boyd
6569 Provost Street Ap #633
Riverside, CA 89054

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Quynn

Welcome!

Dear Quynn,

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Prepared especially for Gold Member

Quynn Mccormick
2204 Berry St.
Anaheim, CA 86447

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Mohammad

Welcome!

Dear Mohammad,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Mohammad Vazquez
4505 Skidmore Street
Santa Ana, CA 5417

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Marah

Welcome!

Dear Marah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Marah Melendez
7867 Lott St.
San Luis Obispo, CA 63637

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jerome

Welcome!

Dear Jerome,

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Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Jerome Lynn
4576 Wythe Av.
Oakland, CA 90538

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Buckminster

Welcome!

Dear Buckminster,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Buckminster Stanton
P.O. Box 257
Santa Ana, CA 86786

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Donovan

Welcome!

Dear Donovan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Silver Member

Donovan Watson
3461 Wharton Road
Long Beach, CA 17010

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Winter

Welcome!

Dear Winter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Winter Peck
614 Stryker Ave
San Luis Obispo, CA 82349

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Audra

Welcome!

Dear Audra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Audra Neal
P.O. Box 876
Oakland, CA 55657

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Elvis

Welcome!

Dear Elvis,

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Prepared especially for Silver Member

Elvis Guy
5193 Chester St. Ap #251
San Luis Obispo, CA 52040

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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Leilani

Wine V1.0.1 (August 1, 2013 1:41 PM), Page 2, Record 4980

Welcome!

Dear Leilani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Leilani Foley
381 Whale Avenue
San Jose, CA 31686

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Sopoline

Welcome!

Dear Sopoline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Sopoline Leach
8738 Montague Ave
Riverside, CA 99649

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Jordan

Welcome!

Dear Jordan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Jordan Moon
9728 Holly Street
Santa Ana, CA 38853

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Karen

Welcome!

Dear Karen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Silver Member

Karen Rich
6507 16th Rd.
Long Beach, CA 26151

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Aphrodite

Welcome!

Dear Aphrodite,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Aphrodite Perez
P.O. Box 882
Los Angeles, CA 4408

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Benedict

Welcome!

Dear Benedict,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Benedict Heath
5518 12th Avenue
Bakersfield, CA 41075

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Patrick

Welcome!

Dear Patrick,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Patrick Carrillo
220 Court St.
San Fransisco, CA 40334

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Lucy

Welcome!

Dear Lucy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Silver Member

Lucy Stewart
9245 Brighton St.
Rancho Cucamonga, CA 70667

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Rudyard

Welcome!

Dear Rudyard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Rudyard Clayton
2043 Brighton Rd.
San Luis Obispo, CA 46357

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Liberty

Welcome!

Dear Liberty,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Liberty Ewing
7751 Van Rd.
San Diego, CA 15247

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Nadine

Welcome!

Dear Nadine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Nadine Walker
5412 Fane Road
San Fransisco, CA 80840

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Vincent

Welcome!

Dear Vincent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Prepared especially for Silver Member

Vincent Ashley
354 White Avenue
Fresno, CA 89512

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Tamara

Welcome!

Dear Tamara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tamara Lyons
1191 Victor Rd. Ap #875
Riverside, CA 47637

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Zia

Welcome!

Dear Zia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Zia Brock
P.O. Box 231
Sacramento, CA 74675

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Fletcher

Welcome!

Dear Fletcher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Fletcher Collins
P.O. Box 327
Santa Ana, CA 60356

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Sylvester

Welcome!

Dear Sylvester,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Sylvester Maynard
1091 Degraw Ave
Anaheim, CA 1111

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Aquila

Welcome!

Dear Aquila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Aquila Greene
P.O. Box 886
Fresno, CA 35103

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Madeson

Welcome!

Dear Madeson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Madeson Sharpe
7027 Avenue Av. Ap #838
San Fransisco, CA 96026

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Vera

Welcome!

Dear Vera,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Vera Frank
1049 Lois Rd. Ap #738
San Jose, CA 75321

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Chelsea

Welcome!

Dear Chelsea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Chelsea Sawyer
8610 Banner St.
Sacramento, CA 12670

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Adrian

Welcome!

Dear Adrian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Adrian Kirkland
P.O. Box 392
San Diego, CA 7436

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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